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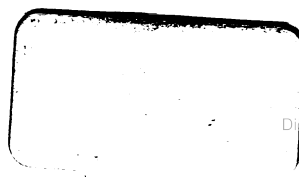
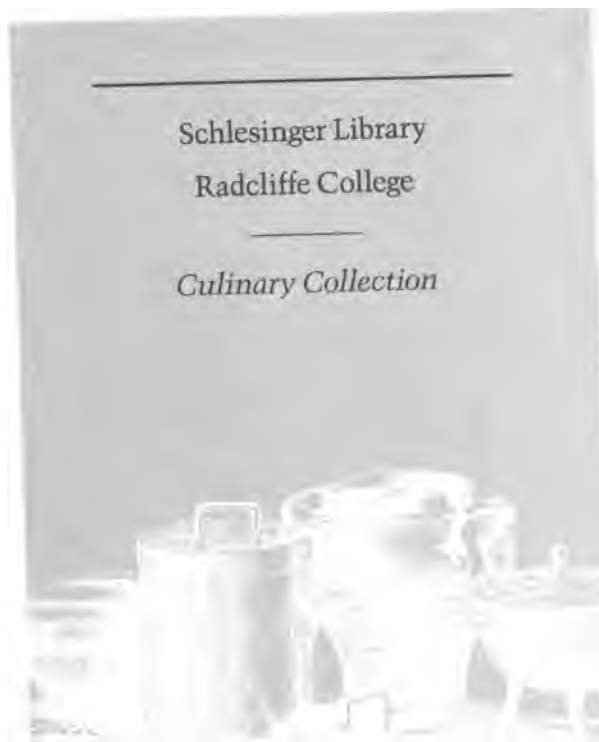
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DEDICATION

TO

MRS. ANN B. FINLAY

**Whose life of gentle piety and zeal
for the Master's cause has proved
a soul-inspiring example to the
whole church, this little volume is
affectionately dedicated by the
Ladies' Aid Society of the Meth-
odist Episcopal Church, South.**

Greenville, Mississippi.

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BREAD.

There is no article of food that requires in the making more care and closer attention than bread. Experience will teach the art of making good bread more successfully than any prescribed rules. Although the ingredients may all be perfect, if the baker is wanting in skill and attention, the bread may be spoiled in making. In order to have good bread, three things are necessary: Good flour, good yeast, and strict care in both making and baking. Flour should always be kept in a dry place to itself, as it so readily absorbs odors. Good flour adheres to the hands, and has a cream tint; bad flour will not adhere to the hands, and has a dingy blue tinge. Neither the sponge nor the dough should be allowed to rise too long, but should be worked and kneaded at the proper time, or bad bread will be the result. Bread should not be placed too near a fire, but should maintain a regular and equal degree of heat for proper fermentation. Bread should not be chilled before it is finished. The oven for baking bread should be rather quick, and the heat regular, in order to penetrate the bread or dough without causing the outside to get hard. The oven door should be kept well closed until the dough becomes firm. The dough should rise about fifteen minutes; let the bread brown very gradually, then continue to bake fifty minutes—it should be a light brown all over. The bread, as soon as it is well soaked, should be taken from the pans and put where the air can pass around it, and carry off the gas which has accumulated. If you like the crusts crisp do not cover the bread; if a soft, tender crust is preferred, wrap the bread in a thick cloth while hot. If cut while warm a hot knife should be used. Stale rolls or biscuits may be made fresh by putting them in a steamer ten or twelve minutes, and drying in a hot oven.

WEIGHTS AND MEASURES.

Three cups of wheat flour make 1 pound.

Three and one-half cups of corn meal make 1 pound.

One large coffee cup granulated sugar makes one-half pound.

One and one-half cups of firm butter, pressed down, make 1 pound.

Ten eggs make 1 pound.

Four teaspoonfuls make a tablespoonful.

Four tablespoonfuls make one-half gill.

The coffee cup holding one-half pint is the cup used in these measures.

LIQUID YEAST.

Take 2 good sized Irish potatoes, peel, and boil until done. Mash until perfectly smooth, and while hot put in 2' tablespoonfuls of sifted flour. Stir until smooth, using 1 pint of the water the potatoes were boiled in, and add flour to make a moderately thin batter. Have your yeast cake dissolving in small quantity of warm water while potatoes are cooking. When the batter is tepid, stir in the yeast cake. Set in warm place to rise. When light, it is ready for use. This yeast may be kept in closely covered jar for several days.

LIGHT BREAD.

Put 1 quart of sifted flour into a bowl, make a hole in the middle of the flour, and put into it a lump of butter the size of an egg, a light teaspoonful of salt, a dessert spoonful of sugar, a cup of liquid yeast or a cake of magic yeast, and a pint of milk which has been boiled and cooled. Let this stand all night. In the morning knead for twenty minutes, and when it rises, make into rolls or a loaf. Let rise again and bake.

Mrs. W. R. Trigg.

LIGHT BREAD AND ROLLS.

Two heaping quarts of flour, 2 teacups of good yeast, 1 large spoon of lard, 2 level teaspoons of sugar; make a soft dough with water, knead until the dough is perfectly smooth, add salt. If the yeast is very strong, 1 teacup will be sufficient. Set in a warm place to rise. After it has risen, knead slightly, form into loaves or rolls, let stand until risen enough to bake, which will be when they begin to crack between the rolls.

Mrs. Stevenson Archer.

POCKETBOOKS.

Four eggs beaten light, 1 pint sweet milk, $\frac{1}{4}$ of a teacup of yeast, 1 teacup of white sugar, sufficient flour to make a thin batter. Beat whites of eggs to a stiff froth, and stir in batter, then set to rise in a warm place. This is made up at nine

o'clock in the morning; at one o'clock, knead in 2 quarts of sifted flour, 4 tablespoonfuls melted lard, and salt to taste, then let it rise until five o'clock in the afternoon. Roll, cut in shape of pocketbooks, and butter before folding. Let it rise again and bake quickly.

Mrs. A. B. Finlay.

SALT RISING BREAD.

Scald a heaping tablespoonful of meal with boiling milk the night before. Next morning boil 1 pint of sweet milk and stir in the yeast; add 1 teaspoonful of salt, 1 tablespoonful of lard, and 1 tablespoonful of sugar, and enough flour to make a batter. Set to rise for 2 hours, use flour enough to make the bread the right consistency.

Mrs. Stevenson Archer Jr.

SODA BISCUITS.

One quart of flour, lump of lard the size of a turkey egg, 1 teaspoonful salt, 1 light teaspoonful of soda, $\frac{1}{2}$ teaspoonful of baking powder. Sift flour, make a hole in the middle and put ingredients all in, then work well until stiff enough to roll without sticking. Make up with fresh buttermilk.

Mrs. Lee Sims.

BEATEN BISCUITS.

One light quart of flour, lump of lard the size of a goose egg, level teaspoonful salt, a gill of sweet milk. Work or beat until the dough blisters well.

Mrs. John H. Moore.

BAKING POWDER BISCUITS.

One light quart of flour, 1 iron spoon heaping full of lard, 2 heaping teaspoonfuls of baking powder; salt. Mix with sweet milk to a soft dough, flour your slab or board, roll the dough moderately thick, and bake quickly.

Miss Blanche Archer.

CREAM WAFFLES.

One pint sour cream, 2 eggs, 1 pint of flour, 1 tablespoonful of corn meal, 1 level teaspoonful of soda, 1 teaspoonful of salt. Beat the eggs separately, mix the cream with the beaten yolks, stir in the flour, corn meal and salt; add the soda dissolved in a little sweet milk, and lastly add the whites beaten to a stiff froth.

Mrs. Lee Sims.

WAFERS.

One pound flour, 2 tablespoonfuls butter, a little salt. Mix with sweet milk into a stiff dough. Roll out thin and bake in wafer irons. Do not grease irons, for they will not stock.

Mrs. J. C. Brandon.

CORN MEAL BATTER CAKES.

One cupful meal, 1 tablespoonful flour, 1 teaspoonful sugar, one-half teaspoonful soda, 1 egg, buttermilk to make a batter. Fry on a hot griddle, well greased.

Mrs. E. K. Walker.

INVALIDS' CORN CAKES.

One egg, 2-3 tea cup corn meal, a pinch of salt, a piece of lard the size of a large pea, a little milk. Scald the meal, salt and lard together, add the yolk of the egg and sweet milk to make a rather thick batter. Beat the white of the egg stiff, and as you bake each cake, take a spoonful of the egg and mix in part of the batter, and bake on a hot griddle. No baking powder. This will make about eight cakes.

Mrs. W. R. Trigg.

FLOUR BATTER CAKES.

One pint flour, 1 pint. milk, 1 egg, 1 level teaspoonful salt, lump of lard the size of a partridge egg, 2 tablespoonfuls sugar and 2 teaspoonfuls baking powder.

FLANNEL CAKES.

One pint flour, buttermilk enough to make a stiff batter, $\frac{1}{2}$ teaspoonful of salt, 1 egg and 1 tablespoonful of butter. Set away in a warm place to rise over night. Just before baking add 2 teaspoonfuls soda.

Mrs. T. P. McMahon.

EGG BREAD.

One pint of cream meal, 1 pint of sweet milk, 2 eggs beaten separately, 1 large kitchen spoonful of melted lard, 1 teaspoonful of baking powder, salt to taste. Have the pan hot and bake in hot oven.

Mrs. M. N. Montgomery.

SPOON BREAD.

Three-fourths pint sweet milk, 1 pint cooked grits, 3 table-

spoonfuls of meal, 3 eggs, 1 large spoonful butter, 1 heaping teaspoonful yeast powder, salt to taste. Beat the butter in the grits while hot. When cool enough beat the yolks of eggs in, and stir in the meal, then sweet milk; lastly stir in the whites of eggs, beaten stiff; then yeast powder. Have pan well greased. Bake quickly in oven about twenty minutes, or about the consistency of baked custard. Serve in same pan in which baked.

Mrs. J. C. Brandon.

SPOON BREAD.

One cup good meal after it is sifted, 1 cup boiling water poured over the meal and stirred in well, 2 cups of buttermilk (fresh), $\frac{1}{2}$ of a teaspoonful of soda, $\frac{1}{2}$ of a teaspoonful of salt, 2 eggs beaten separately. Add all together and beat well. Then add a piece of butter the size of an egg, cook and serve in the same pan.

Mrs. W. T. Covington.

SPOON BREAD.

One pint meal, 1 pint boiling water, 1 pint sweet milk, 2 eggs, salt to taste; no lard; a tiny pinch of soda, a teaspoonful of yeast powder.

Mrs. J. H. Wynn.

NEVER FAIL BROWN BREAD.

One cupful Graham flour, $\frac{1}{2}$ cupful white flour, $\frac{1}{2}$ cupful meal, $\frac{1}{2}$ cupful of sugar, $\frac{1}{2}$ teaspoonful salt, 1 scant teaspoonful of soda, 1 tablespoonful of lard, 1 cupful sour milk. When batter is mixed put a little in bottom of well greased pound coffee can, drop in 3 or 4 seeded raisins, then more batter and so on. Bake in slow oven for one hour.

Mrs. J. R. Countiss.

WAFFLES

One pint of buttermilk, 1 teaspoonful salt, 1 level teaspoonful soda, one-half teaspoonful baking powder, 1 egg well beaten, flour to make a soft batter, two tablespoonfuls melted lard. Bake in very hot, well greased waffle irons.

Mrs. J. D. Barbee.

BUTTERMILK MUFFINS.

One pint of buttermilk, 2 eggs, level teaspoonfull soda, 1 teaspoonful salt, 1 tablespoonful of lard, and flour to make a good batter.

Mrs. J. C. Brandon.

SALLY LUNN.

One quart of flour, 3 eggs, 1 cupful of sugar, 1 teaspoonful of salt, 2 ounces of butter, 2 tablespoonfuls of yeast or 1 cake of compressed yeast, enough sweet milk to make a stiff batter. Make up about 12 o'clock, pour batter in greased pan and set away to rise until time to bake for tea.

Mrs. W. R. Trigg

SALLY LUNN.

One quart of flour, 2 tablespoonfuls sugar, 1 teaspoonful salt 1 teaspoonful baking powder, 1 teaspoonful soda, 2 cupfuls sour milk, 2 eggs, one-half cupful of butter. Bake 20 minutes and serve hot with butter.

Mr. A. J. Paxton.

FLOUR MUFFINS.

One pint sweet milk, 2 eggs beaten light, 1 pint of sifted flour, 1 teaspoonful sugar, 1 teaspoonful salt, 2 teaspoonfuls baking powder, 1 tablespoonful lard. Have irons hot and well greased and bake in quick oven.

Mrs. J. H. Wynn.

CAKES.

Success in cake making depends upon the proper combination and thorough mixing of ingredients. Before beginning to mix a cake, see that everything necessary is close at hand, flour and sugar sifted, bottoms of cake tins lined with paper, and the oven not too hot.

For cakes containing butter, first measure and cream the butter until very smooth. If the weather is cold, the butter may be warmed to soften it, but never let it melt; sift the sugar into the butter and beat well; add the yolks next, if they are to be used, then the milk or water alternately with the flour, reserving $\frac{1}{2}$ cupful of flour for the baking powder. After milk, butter, sugar and flour are mixed, beat until not a grain of sugar can be tasted in the batter. Then put in the flavoring and fold in gently the stiffly beaten whites, and last of all, stir into the batter the baking powder, mixed with one-half cupful of flour, and stir just enough to incorporate. Never beat a cake after the whites of eggs and baking powder are in it. In making sponge cake, sift flour and sugar three or four times before measuring.

Beat yolks until thick and lemon colored, then add sugar, and continue beating vigorously; next add flavoring and milk or water, if the recipe calls for it. Fold in the stiffly beaten whites very lightly, and last of all, stir in the flour gently, and bake at once.

In making fruit cake, mix batter as for plain cake, and stir in last the prepared fruit lightly dredged with flour. An oven just hot enough to hold the hand in twenty or thirty seconds without really burning is about right for layer cakes. Loaf cake requires a colder oven. If the bottom of a cake tin is lined with paper, greasing is unnecessary. When the cake is baked run a knife around the sides of pan and turn out. The paper will peel off easily if cake is properly baked.

ANGEL FOOD.

Whites of 11 eggs, beaten stiff, $1\frac{1}{2}$ cupfuls of sugar, sifted 5 times, 1 level cupful of flour sifted 5 times, with one heaping teaspoonful of cream of tartar and juice of 1 lemon. Sift the sugar gradually into the beaten whites of eggs, then the flour and lemon juice. Paper pan without greasing it, and bake in a moderate oven 40 minutes. Mrs. Whit Blanchard.

ANGEL CAKE.

Beat the whites of 8 eggs until frothy, add $\frac{1}{2}$ teaspoonful of cream of tartar, and continue beating until the eggs are stiff, then add 1 cupful of sifted sugar gradually. Fold in $\frac{3}{4}$ cupful of flour mixed with $\frac{1}{4}$ teaspoonful of salt, flavor with $\frac{3}{4}$ teaspoonful of vanilla or lemon extract. Bake 45 or 50 minutes in unbuttered angel cake pan. After cake has risen and begins to brown, cover with a buttered paper. Turn pan upside down until cake falls out.

SPONGE CAKE.

Three eggs, 1 cupful of flour, 1 cupful of sugar, 3 tablespoonfuls of milk, 2 level teaspoonfuls of baking powder. Flavor with lemon, and bake in moderate oven.

Mrs. Steve Archer, Sr.

SPONGE CAKE.

Cream yolks of 5 eggs and 1 cupful of sugar. Then stir in 1 cupful of flour, and 1 teaspoonful of baking powder sifted together. Add the whites beaten to a stiff froth, and use rind and juice of one large lemon.

Mrs. W. A. Turner.

WHITE CAKE.

Whites of 16 eggs, 1 pound of flour, 1 pound of sugar, $\frac{3}{4}$ pound of butter, 2 teaspoonfuls of baking powder, 1 cupful of lukewarm water, and flavor to taste.

Mrs. H. L. Wilkerson.

WHITE CAKE.

Whites of 8 to 12 eggs, 1 large cupful of butter, 2 cupfuls sifted sugar, 1 cupful of sweet milk, 4 cupfuls of sifted flour, 2 teaspoonfuls of baking powder.

Mrs. J. H. Moore.

POUND CAKE.

One pound of sifted flour, 1 pound of pulverized sugar, 1 light pound of butter, 12 eggs, yolks and whites beaten separately very light, 2 teaspoonfuls of baking powder. Flavor to taste. Cream butter and sugar thoroughly, washing butter, if salty. Then add well beaten yolks, alternating whites and flour, and sifting baking powder in last cupful of flour. Bake $1\frac{1}{2}$ hours.

Mrs. J. J. Richards.

SWEET WAFERS.

Use stiff pound cake batter for wafers. Cook brown in wafer irons and roll while hot.

ORANGE CAKE.

Yolks of 10 eggs, $\frac{1}{2}$ cup of butter, 2 cups of sugar, $2\frac{1}{2}$ cups of flour, juice and grated rind of 1 large orange, 2 teaspoonfuls of baking powder. Squeeze orange in cup and add milk to the juice until cup is 2-3 full.

Mrs. George Wheatley.

CUP CAKE.

Five cupfuls of flour, 2 cupfuls of butter, 10 eggs, 3 heaping cupfuls of sugar, 1 cupful of sweet milk, 2 heaping teaspoonfuls of baking powder. Flavor to taste. Beat whites and yolks separately.

Mrs. Steve Archer Jr.

CUP CAKE.

Four eggs, 3 cupfuls of sifted flour, 1 cupful of butter, 2 cupfuls of sugar, 1 cupful of milk, 2 level teaspoonfuls of baking powder. Flavor to taste.

Mrs. Lula Schultz.

GINGER CAKE.

Three cupfuls of sifted flour, 1 cupful of brown sugar, 2 cupfuls of molasses, 1 cupful of butter, 1 cupful of sweet milk, 1 level teaspoonful of soda, 2 tablespoonfuls of ginger, pulverized; 4 eggs.

Mrs. Steve Archer Sr.

QUICK CAKE.

One and a half teacups of white sugar, $\frac{1}{2}$ cup of butter, 3 cupfuls of sifted flour, 1 teaspoonful of baking powder, 1 cupful of milk, 2 eggs beaten into the batter.

Mrs. E. C. Smythe.

WHITE FRUIT CAKE.

One pound of flour, 1 pound of sugar, $\frac{3}{4}$ pound of butter, 1 pound blanched almonds, cut fine; 1 pound of citron, cut fine; 1 pound of grated cocoanut, 2 teaspoonfuls of rose water and the whites of 16 eggs, well beaten.

Mrs. W. G. Yerger.

BLACK FRUIT CAKE.

One pound of butter, 1 pound of sugar, 1 pound of flour, 12 eggs beaten together, 2 pounds of currants, 2 pounds of raisins, 2 pounds of citron, $\frac{1}{2}$ pound of dry or preserved figs, $\frac{1}{2}$ pound of blanched almonds, $\frac{1}{2}$ pound of pecans, 1 large cupful of molasses, 1 nutmeg, 1 tablespoonful cinnamon, 1 tablespoonful of allspice, 1 tablespoonful of cloves, $\frac{1}{2}$ tablespoonful of mace, 1-3 pint each of rose water, sherry wine and or whiskey. Put spices in liquor, cream sugar and butter, and then add eggs well beaten. Chop fruit and dredge well with flour to prevent sticking. Bake 3 $\frac{1}{2}$ hours and let stand in pan until morning.

Mrs. J. H. Moore.

FRUIT CAKE.

Use 1 $\frac{1}{4}$ pounds of flour, 1 $\frac{1}{4}$ pounds of light brown sugar, 1 $\frac{1}{4}$ pounds of butter, 1 $\frac{1}{2}$ pounds of citron cut into small pieces, 1 pound almonds cut into small pieces, 1 pound of pecans cut in halves, 5 pounds of seeded raisins, 2 nutmegs, $\frac{1}{2}$ cune of mace, 2 tablepoonfuls of thick molasses, 16 egg, $\frac{1}{2}$ glass of whiskey, 1 quart of Maraschino cherries cut in halves.

Mrs. W. R. Eatherly.

SPICE CAKE.

Yolks of 10 eggs, $\frac{1}{2}$ cupful butter, 2 cupfuls sugar, $3\frac{1}{2}$ cupfuls flour, $1\frac{1}{2}$ teaspoonfuls baking powder, 1 cupful milk, 3 good teaspoonfuls cinnamon, 1 teaspoonful allspice, 1 teaspoonful cloves. Ice with chocolate or caramel.

Mrs. E. E. Klingman.

BLACKBERRY CAKE.

Three eggs, $\frac{3}{4}$ cup butter, 1 cupful of sugar, 2 cupfuls of flour, 1 cupful of blackberry jam, 1 teaspoonful of soda, 3 table-spoonfuls of sour cream, or thick buttermilk. Dissolve the soda in the milk. One nutmeg, 2 teaspoonfuls of cinnamon, $\frac{1}{4}$ teaspoonful of allspice. Beat well. Bake in layer tins and put together with cooked icing thickened with 1 cup of seeded raisins and 1 cup of pecans.

Mrs. W. H. Meriwether.

WHITE FRUIT CAKE.

One-half pound of butter, 4 cupfuls of flour, 1 cupful of milk, 2 cupfuls of sugar, 1 heaping teaspoonful of baking powder, whites of 13 eggs (1 small grated cocoanut, 2 cupfuls seedless raisins, 2 cupful pecans, 2 cupfuls almonds, 2 cupfuls citron, 4 slices canned pineapple cut in small pieces, 2 dozen maraschino cherries, cut in halves, and a few chopped figs.

Mrs. E. E. Klingman.

LADY BALTIMORE CAKE.

One cupful of butter, 1 cupful of milk, 2 cupfuls of sugar, $3\frac{1}{2}$ cupfuls of sifted flour, whites of 6 eggs, 2 level teaspoonfuls of baking powder, 1 teaspoonful of rose water. Bake in 3 layers.

Filling.

Whites of 3 eggs, beaten to a stiff froth; 3 cupfuls of sugar, dissolved in 1 tumblerful of water. Boil sugar and water until it threads, pour slowly on the whites of eggs, beating all the time. Add 1 cupful of chopped raisins, 1 cupful of pecans, 5 figs, cut fine, and spread between each layer and on top.

Mrs. R. B. Campbell.

NUT CAKE.

One cupful of sugar, $\frac{1}{2}$ cupful of sweet milk, 2 cupfuls of flour, $\frac{1}{2}$ cupful of butter, 1 teaspoonful of baking powder, whites of 3 eggs. Dark part. One cupful of sugar, white or brown;

$\frac{1}{2}$ cupful of butter; $\frac{1}{2}$ cupful of sour milk, 2 cupfuls of flour, yolks of 3 eggs, 1 cupful raisins, 1 tablespoonful of molasses, 1 tablespoonful of cinnamon, $\frac{1}{2}$ tablespoonful of cloves, $\frac{1}{2}$ tablespoonful of nutmeg, 1 teaspoonful of soda, dissolved in a little warm water. Bake in layers.

Filling.

Two eggs, 1 cupful of sugar, 2 tablespoonfuls of flour, 1 cupful of nuts, 1 pint of milk. Beat eggs, sugar, flour and nuts together, and stir into milk while boiling. Cook until it thickens and then beat until cool.

Mrs. W. T. Covington.

ALMOND CAKE.

Beat the whites of 11 eggs to a stiff froth; sift together 9 times one slightly rounded cupful of flour, 1 1-3 cupfuls of granulated sugar, 1 level teaspoonful of cream of tartar and a pinch of baking powder. Add the beaten whites with one teaspoonful of vanilla very lightly to the sifted mixture and bake in a slow oven in a tin which has not been greased. After baking at least 40 minutes, turn pan upside down on a cloth.

Filling.

One pint sweet milk, yolks of 3 eggs, 1 cupful of sugar, 1 tablespoonful of butter and 3 tablespoonfuls of flour. Dissolve the flour in $\frac{1}{2}$ cup of sweet milk, saved from the pint, and add to the boiling milk; then add the yolks and butter and when thick take from the stove and add $\frac{1}{2}$ pound of chopped almonds.

Camilla Withers.

DEVIL'S FOOD CAKE.

Make a cake batter of 1 cupful sugar, $\frac{1}{2}$ cupful of butter, yolks of 3 eggs and white of 1. Mix together 1 cupful sugar, $\frac{1}{2}$ cupful milk, 2 squares of Baker's chocolate, and cook in double boiler until thick. Stir until cool and mix with the cake batter, adding lastly one-half cupful milk, 3 cupfuls sifted flour and 1 $\frac{1}{2}$ teaspoonfuls baking powder. Bake in layers and put together with white icing.

Miss Sallie Pelham.

COCOANUT FILLING.

Grate cocoanut an hour before needed. Three cupfuls of sugar, moistened with the milk of the cocoanut. Cook until it threads, then pour over the well beaten whites of 3 eggs, beating hard a little time. Spread quickly on layers, as soon as it begins

to wrinkle, and sprinkle thickly with the grated cocoanut.

Mrs. John V. Bell.

CHOCOLATE CAKE.

Whites of 6 eggs, 1 cupful of butter, 1 cupful of milk, $1\frac{3}{4}$ cupfuls of sugar, $3\frac{1}{2}$ cupfuls of sifted flour, 2 teaspoonsful of baking powder, 1 teaspoonful of vanilla.

Filling.

Two cupfuls of sugar, $\frac{1}{2}$ cupful of sweet milk, 1 tablespoonful of butter, $\frac{1}{4}$ pound of chocolate. Cook together, stirring frequently until a little rubbed on a cold plate makes a soft creamy mass. Take from the fire and cool. Add 1 teaspoonful of vanilla and stir until thick enough to spread on cake. If it becomes too thick to spread smoothly, add 1 tablespoonful of hot water and return to the fire for a minute's cooking.

Mrs. J. D. Barbee Jr.

GINGER SNAPS.

One egg, 1 cupful of sugar, 1 cupful of molasses, $\frac{3}{4}$ cupful of lard, 4 cupfuls of flour. Set molasses on a stove in a vessel in which has been mixed 1 tablespoonful of soda, 1 tablespoonful of vinegar, 1 heaping tablespoonful of ginger, and let come to a boil. Beat eggs, sugar and lard together; then add molasses and flour. Make a stiff dough, using more flour if necessary. Roll very thin and bake quickly.

Mrs. J. J. Richards.

GINGER SNAPS.

Two cupfuls of sugar, 2 cupfuls of molasses, 2 cupfuls of butter, 3 tablespoonfuls of ginger, 2 teaspoonfuls of soda and 4 eggs. Flour enough to roll.

Mrs. A. B. Finlay.

LAPPE KUCHEN.

Yolks of 5 eggs, $1\frac{1}{2}$ cupfuls of sugar, $\frac{3}{4}$ cupful molasses, 1 cupful of nuts, 1 cupful of citron cut fine, 1 cake of sweet chocolate grated, 1 teaspoonful each of all kinds of spice, including cocoa. Then add beaten whites of 3 eggs, and enough flour to roll with $1\frac{1}{2}$ teaspoonfuls of baking powder. Roll thin, cut into small squares and bake.

Icing—Whites of 2 eggs, not beaten, and enough pulverized sugar to thicken.

Mrs. Blum.

TEA CAKES.

Six eggs, 5 cupfuls of sugar, 2 cupfuls of butter, $\frac{1}{2}$ cupful of sweet milk, 3 teaspoonfuls of baking powder and flour enough to make a soft dough. Roll, cut and bake.

Mrs. J. H. Moore.

TEA CAKES.

One cupful of butter, $1\frac{1}{2}$ cupfuls of sugar, 4 eggs, about 6 cupfuls of flour, 1 heaping teaspoonful of baking powder. Roll thin, cut and bake in a quick oven.

Mrs. S. R. Dunn.

TEA CAKES WITHOUT EGGS.

Two cupfuls of sugar, $\frac{1}{2}$ cupful of lard or butter, 1 cupful of buttermilk, $\frac{1}{4}$ teaspoonful of soda, 1 heaping teaspoonful of baking powder, flour to make a soft dough, and flavor to taste.

Mrs. R. E. Bright.

GERMAN TEA CAKES.

One pound of butter creamed with 2 cupfuls of granulated sugar, the yolks of 10 eggs, 1 quart of sifted flour, 2 teaspoonfuls of baking powder and lemon flavoring to taste. Add a little ice water to batter if too thick. Roll out thick and bake in a quick oven.

Mrs. Nathan Goldstein.

OATMEAL COOKIES.

Two eggs, 1 cupful of sugar, $\frac{3}{4}$ cupful of butter, 3 tablespoonfuls of water, $1\frac{3}{4}$ cupfuls of flour, $1\frac{3}{4}$ cupfuls of oatmeal, 1 teaspoonful of baking powder, $\frac{1}{2}$ teaspoonful of soda, 1 teaspoonful of cinnamon and $\frac{3}{4}$ cupful of chopped raisins, chopped fine. Drop on greased tin and bake.

Mrs. F. J. Stevens.

CHOCOLATE CRULLERS.

Two eggs beaten until creamy and then beaten into 1 cupful of sugar, adding 1 tablespoonful of elted butter; $\frac{1}{2}$ teaspoonful each of salt and cinnamon, 1 square of grated chocolate melted. Mix well and then add 1 cupful of sweet milk, 3 cupfuls of flour sifted, with two teaspoonfuls of baking powder. Roll out $\frac{1}{4}$ inch thick, cook to a golden brown in smoking hot fat. Roll in powdered sugar when cool.

Alice E. Gardner.

HAMBURGER COOKIES.

One pound of sugar, 1 pound of butter, 7 eggs, grated rind of 1 lemon, 2 teaspoonfuls of baking powder and flour enough to make a dough which can be handled. Cut with a small cookie cutter and drop sugar and blanched almond on top of each cookie. Bake.

Mrs. Herman Wilczinski.

SPICE CAKE.

Two cupfuls of sugar, 4 eggs, $\frac{3}{4}$ cupful butter, 1 cupful buttermilk, 1 teaspoonful soda, 1 teaspoonful each of allspice, cloves and cinnamon, 3 cupfuls flour. Bake in moderate oven one hour.

Frances E. Baird.

GINGER CAKE.

Three cupfuls sifted flour, 1 cupful sugar, 2 cupfuls molasses, 1 cupful butter, 1 cupful sweet milk, 1 teaspoonful soda, 2 tablespoonful powdered ginger, 4 eggs.

Mrs. Steve Archer Jr.

JAM CAKE.

Six eggs, 1 cupful butter, 2 cupfuls sugar, 1 cupful buttermilk, $1\frac{1}{2}$ cupfuls jam, 4 cupfuls sifted flour, 2 teaspoonfuls soda, 1 teaspoonful baking powder, 1 teaspoonful allspice, 1 tablespoonful nutmeg. Stir soda in buttermilk, sift baking powder in last cup of flour. Bake in layers.

Filling.

Two cupfuls sugar, 1 cupful cream. $\frac{1}{2}$ cupful butter, 1 tablespoonful flour. Cook until thick and spread between layers.

Mrs. William Bass.

CHOCOLATE FUDGE CAKE.

Two cupfuls sugar, 2-3 cupful butter, $2\frac{1}{2}$ cupfuls flour, 1 cupful pecans, 1 cupful milk, $\frac{1}{4}$ cake of Baker's chocolate melted, 3 eggs beaten separately, 2 rounding teaspoonfuls baking powder. Bake in two layers.

Filling.

Boil $2\frac{1}{4}$ cupfuls sugar and 1 cupful water until it strings. Pour this syrup in a very thin stream on the whites of 3 eggs, beaten stiff. Beat thoroughly and add 4 melted marshmallows and 1 teaspoon of vanilla.

Mrs. H. E. Wetherbee.

TEA CAKES.

One heaping cupful butter, 2 cupfuls sugar, 2 eggs, 1 cupful sweet milk, 1 level teaspoon soda, $\frac{1}{2}$ teaspoon salt, 1 nutmeg, flour to make soft dough. Roll thin, cut out and bake in greased pans.

Mrs. John Archer.

CHICKEN A LA KING.

Boil a large hen until very tender, leave in liquor until cold and cut in small, neat pieces, discarding any meat that is very dark or coarse. Put 4 tablespoonfuls olive oil in a sauce pan, add 4 tablespoonfuls chopped green pepper and cook rather spoonfuls of vanilla and pour candy carefully into a buttered pan, slowly until tender. Then add 2 tablespoonfuls chopped pimientos and the chicken. In another sauce pan blend two cupfuls of cream with 2 tablespoonfuls of flour and 1 tablespoonful butter, and cook until it thickens, stirring constantly. Add yolks of 2 eggs well beaten, 1 teaspoonful salt and $\frac{1}{4}$ teaspoonful paprika, and strain over the chicken mixture. Mushrooms, capers and sherry may be added if desired. Serve on a large platter, surrounded by triangles of toast.

Mrs. J. D. Barbee.

FILLINGS.**ORANGE FILLING.**

Mix 2 cupfuls of sugar with 4 tablespoonfuls of water and boil until it threads. Then pour it on the well beaten whites of 2 eggs, add juice of rind of 1 orange. Use between sponge cake baked in layers.

Mrs. J. C. Brandon.

TUTTI FRUTTI FILLING.

Dampen 1 pound of sugar with water and boil until it threads. Pour over beaten whites of 4 eggs. Add $\frac{1}{2}$ cupful of seeded raisins, $\frac{1}{2}$ cupful of currants, $\frac{1}{2}$ cupful of citron, 1 cupful of mixed nuts.

Mrs. J. H. Moore.

CARAMEL FILLING.

One pint of sweet cream, 1 pound of brown sugar, 1 pound of butter, vanilla to taste. Boil until as thick as jelly.

MARSHMALLOW FILLING.

Cook two cups of sugar dampened with water until it hairs.

Have ready beaten whites of 3 eggs. Pour boiling syrup on the whites and beat in $\frac{1}{2}$ pound of marshmallows. Flavor with vanilla and spread while warm.

CHOCOLATE FILLING.

Three level cupfuls of sugar and 1 cupful of milk stirred and dissolved well, 3 ounces of chocolate, $\frac{1}{4}$ pound of butter. Put on back of stove until chocolate dissolves, then boil briskly. When dropped on platter and it holds its shape, it is done. Beat and flavor with vanilla.

Mrs. J. H. Moore.

CUSTARD FILLING.

One pint of fresh milk, 2 eggs, 2 heaping tablespoonfuls of sugar, 1 tablespoonful of corn starch. Beat sugar, eggs and corn starch together, first mixing corn starch with a little cold milk; add boiling milk and cook until as thick as mush. Flavor and spread.

SOFT BOILED ICING.

Two cupfuls of sugar, $\frac{1}{2}$ cupful of water, whites of 2 eggs, $\frac{1}{2}$ teaspoonful of powdered citric acid. Boil sugar and water together until it threads. Pour syrup over the whites of eggs beaten very light, mix well and add the citric acid, dissolved in a very little hot water. Beat with spoon or egg beater until thick.

Mrs. J. D. Barbee Jr.

NOUGAT FILLING.

One cupful of sour cream, 1 cupful of blanched almonds, chopped fine; 1 cupful of shredded citron. Add enough powdered sugar to thicken. Use with white cake.

Miss Lollie Bass.

LEMON FILLING.

One cupful of butter, 1 cupful of sugar, juice of 3 lemons. Cook until it thickens enough to spread.

Mrs. R. B. Campbell.

LEMON FILLING.

Cook 2 cupfuls of sugar and $\frac{1}{2}$ cupful of water until it threads. Pour on well beaten whites of 2 eggs. When nearly cool add the well beaten yolks of 2 eggs and the juice of 2 lemons. Use with cup cake.

Mrs. Lula Schultz.

MARGUERITES.

One cupful of granulated sugar, 5 tablespoonfuls of boiling water. Boil until it threads. Whites of 1 egg, beaten stiff; add syrup a little at a time. Flavor if you like it. Add 1 teaspoonful of cream of tartar, then $\frac{1}{2}$ cupful of chopped nuts, walnuts or pecans. Pour this mixture on crackers, not salted, set in oven a few minutes to brown.

Miss Mary Byrd Trigg.

PINEAPPLE FILLING.

One small can of grated pineapple, 1 teaspoonful butter, 1 teaspoonful flour, 1 teaspoonful lemon juice, grated rind of $\frac{1}{2}$ lemon, $\frac{1}{2}$ cup sugar, yolks of 2 eggs. Let pineapple come to a boil and add butter. Mix flour, sugar and lemon with the well beaten yolks, add to the hot pineapple and cook one minute, stirring constantly. Remove from stove, cool and use as filling for white cake.

Mrs. Lester W. Kellner.

TEA CAKES.

One cupful butter, 2 cups sugar, 2 eggs, $\frac{1}{2}$ cupful sweet milk, 1 level teaspoonful soda, 1 nutmeg, $\frac{1}{2}$ teaspoon salt, flour to make soft dough. Roll thin and bake in greased pans.

CANDIES.**CHOCOLATE CARAMEL.**

Two glasses of sugar, 1 cupful of cream or milk, a small piece of butter, 2 tablespoonfuls of molasses, a pinch of soda, 4 squares of Baker's chocolate, or $\frac{1}{2}$ cake. Stir continually. When a little of the mixture can be stirred until it creams, take off and beat vigorously. When the caramel begins to thicken, pour out on a buttered slab or dish. Season with a teaspoonful of vanilla. If pecans or English walnuts are stirred in during the beating, the result is a delicious confection. It is well to take the sauce pan off the fire while one is testing the candy.

Miss Maud Bryan.

ORANGE STICKS.

These are a splendid substitute for after dinner mints and are prepared as follows:

Take the peels of 3 oranges, cut into small strips and boil in 3

separate waters to remove bitter taste. Make a syrup of 1 cupful of granulated sugar and about a tablespoonful of water, add the peels, which have been drained free of water, boil until they absorb all the syrup. Remove from fire and roll each strip in granulated sugar.

Mrs. Morris Rosenstock.

NUT CANDY.

Two pounds of granulated sugar, 1 cupful of sweet milk, 1 cup of water, 1 tablespoonful of butter. Boil until it threads, take off the fire, add nuts, 1 pint or more, and flavoring. Beat until like soft mush. Pour into buttered pan and cut into squares when cool.

Mrs. A. J. Mosely.

PECAN CANDY.

Two cupfuls of kernels, 3 cupfuls of sugar, 1 cupful of sweet milk, small lump of butter. Boil until it holds its shape when dropped on marble. Then put nuts in. Beat to a cream and drop in cakes.

Mrs. John Moore.

CREAM CANDY.

Three pounds of white sugar, $\frac{1}{2}$ cupful of vinegar, 1 cupful of water, a lump of butter size of nutmeg, 1 level teaspoonful of soda, 5 level teaspoonfuls of cream of tartar. Foll briskly until it changes color, then flavor to taste and pull.

Mrs. John H. Moore.

SOUR CREAM CARMELS.

One cupful of sour cream, 3 cupfuls of sugar, $\frac{1}{4}$ pound grated chocolate. Stir ingredients together until sugar is nearly dissolved. Cook over moderate heat, stirring gently once or twice at the bottom of sauce pan to prevent scorching. When a little of the syrup, dropped in ice water, hardens quickly, add 2 teaspoonfuls of vanilla and pour candy carefully into a buttered pan. When firm, but not really hard, remove from pan to bread board. and, with a sharp knife, cut into small squares. If directions are carefully followed, this candy will not turn back to sugar.

Mrs. J. D. Barbee.

CARMELS.

Two cupfuls of sugar, 1 cupful of molasses, 1 cupful of cream or milk, butter size of an egg, $\frac{1}{4}$ pound baker's chocolate. Boil milk, sugar, molasses and butter 10 minutes, then add the

chocolate and boil $\frac{3}{4}$ of an hour. Pour on a marble slab and cut into squares. It adds very much to form each piece and place half of an English walnut or pecan, or any other nut desired, on each piece of candy.

Mrs. John Dunn.

COCOANUT CANDY.

One cocoanut and $3\frac{1}{2}$ cupfuls of sugar. Boil the sugar until ready to pull. Put in the grated cocoanut and stir until it forms in cakes when poured on a wet board.

Mrs. Sadie U. Ferguson.

COCOANUT CANDY.

One grated cocoanut, 2 pounds granulated sugar, water from cocoanut, adding sufficient amount of water to make 1 pint of liquid. Boil. To test it drop in water and it must be very crisp. Flavor with lemon, add cocoanut and beat. It will harden after being poured into pans.

Mrs. J. A. Mosely.

COLD CANDY.

The white of 1 egg, 3 tablespoonfuls of sweet cream. Mix with enough confectioner's sugar to knead as you would pastry. Make this in cone shapes and dip in hot chocolate, for chocolate creams. Mix shredded cocoanut to make cocoanut balls.

Miss Clyde Carpenter.

PEPPERMINTS.

One pint of fine granulated sugar, 9 tablespoonfuls of water, and 8 drops of peppermint. Boil 8 or 10 minutes, then add the peppermint and stir vigorously until ready to drop on buttered tin or paper.

FONDANT.

Two cupfuls white sugar, $\frac{1}{2}$ cupful cold water, and a pinch of cream of tartar. Place sugar and water on stove and with a damp cloth wipe down every grain of sugar from the sides of the vessel. Just as the boiling point is reached put in the cream of tartar dissolved in a little water. Boil 6 minutes. till it falls into a lump, then wrap a damp cloth around it. Remove and let cool or pour out gently on a marble slab. Cream till it falls into a lump, then wrap a damp cloth around it and set away until needed.

CHOCOLATE CREAMS.

Form small pieces of fondant into cones and put in a cool place to harden. Dip with a fork into melted sweet chocolate and drop on waxed paper.

FRUIT ROLL.

Divide the fondant into 3 parts. Put chopped raisins in 1-3 and work it, then roll out. Put melted chocolate in 1-3 and mix well and roll out, placing this on the fruit and roll up. After rolling out the white part, wrap around the whole and place in a damp cloth and roll, then slice. If the fondant should become too hard to work, place near the fire and add a few drops of water.

CHOCOLATE FUDGE.

Three heaping cupfuls of sugar, 1 tablespoonful of butter, 1½ cupfuls of rich milk, a little more than ½ cake Baker's chocolate. Cook between 10 and 15 minutes or until a little dropped in cold water forms a very soft ball. Flavor with vanilla and beat till creamy, then pour in buttered dish.

DATE ROLL.

Cook 1 cupful milk with 2 cupfuls sugar until it strings, remove from stove, add 1 cupful of chopped dates and beat until they melt. Add 1 cupful of nuts, and pour on a damp cloth. Roll up, and when cool cut in thin slices.

Mrs. Lester W. Kellner.

CROQUETTES.

MEAT CROQUETTES.

Two cupfuls of chopped beef, 1 tablespoonful butter, 1 tablespoon flour, 1 egg, juice of half a lemon, a little nutmeg and ½ cupful of milk. Cook the flour in the butter, add the milk, seasoning and meat, and cook, stirring all the time, till the mass leaves the sides of the kettle; cool, mold into egg-shaped balls, roll in beaten egg, and then in bread crumbs, and fry in boiling fat

Mrs. A. M. Shepherd.

LIVER CROQUETTES.

One pound of liver boiled in enough water to cover. When cold, mash fine with a big spoon. Mash into it one boiled potato or 1 cupful of cold rice. Add 1 egg, 1 tablespoonful of cracker crumbs, salt, pepper, cayenne pepper to taste, add a little of the stock. Make into croquettes, roll in egg, then in cracker crumbs, and fry in hot lard.

Mrs. E. C. Smythe.

SALMON CROQUETTES.

One can best salmon, boiled in the can, open and separate meat from liquor. Use half as much bread or cracker crumbs as you have meat. Pour liquor over bread crumbs and yellows of 3 eggs, beaten light, and cook, stirring constantly until it adheres to the spoon. Add this to the meat and season highly with cayenne pepper, salt, 1 onion minced fine, about a tablespoonful of cream, 1 tablespoonful of butter, also a little nutmeg and a spoonful of chopped celery. Mold egg shaped or round, dip in yellow of egg, then in pulverized crumbs. fry in boiling hot grease and drain.

Mrs. Van B. Boddie.

HAM CROQUETTES.

One cupful of ham, 2 cupfuls cold potatoes, 1 cupful bread crumbs, 1 teaspoonful butter, 1 egg; mix thoroughly. Make into flat cakes, roll in bread crumbs and fry in hot fat.

Mrs. E. Gardner.

CHICKEN CROQUETTES.

One pound boiled or roasted chicken chopped fine, 1 tablespoonful lemon juice, 2 tablespoonfuls chopped parsley, salt, pepper and cayenne pepper to taste.

One pint hot cream, 2 even tablespoonfuls of butter, 4 heaping tablespoonfuls of flour, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful celery salt, $\frac{1}{2}$ teaspoonful black pepper, a dash of cayenne pepper. Scald the cream, melt the butter in a granite sauce pan, when bubbling add the dry flour. Stir until well mixed, then add the cream, stirring until perfectly smooth. It should be like drop batter. Add the seasoning and mix it, while hot, with the chicken. If desired very rich, stir one or two well beaten eggs into the sauce just before you take it from the fire. Spread the mixture on a shallow platter and set aside to cool. Do not attempt to shape until perfectly cold. Roll in fine bread crumbs,

then in beaten eggs, then in crumbs again. These when cooked will be soft and creamy inside.

Mrs. E. E. Bullock.

VEAL CROQUETTES.

Chop meat very fine; to every pint allow $\frac{1}{2}$ pint of cream or milk, large tablespoonful of butter, 2 of flour, teaspoonful of salt, and a little nutmeg. Put milk on to boil, rub flour and butter to a paste, then stir into milk, add meat, beat well, add seasoning. Cool, make into balls, dip in egg and bread crumbs and fry.

Miss Helen Clifton.

EGGS.

OMELETS.

The pan in which an omelet is cooked should be of iron, very smooth and clean, with a bright tin cover. Have both pan and cover very hot when the omelet is poured in, and always serve as soon as cooked. A pinch of powdered sugar and another of corn starch, or a very little baking powder will keep an omelete from falling.

PLAIN OMELET.

Beat two eggs and a pinch of salt together. Pour into a small frying pan, well heated and greased, and cook on top of stove until firm. Squeeze a little lemon over it, fold and serve.

Mrs. R. Barnett.

BAKED OMELET.

Soften 2 tablespoonfuls of butter on the stove, and rub into it 2 tablespoonfuls of sifted flour, add 2 cupfuls of hot milk, and cook until smooth and thick. Cool a little and add the well beaten yolks of four eggs, $\frac{1}{2}$ teaspoonful of salt and a little white pepper. Strain to remove lumps, and stir in lightly the whites of four eggs, beaten to a stiff froth. Pour into a baking dish, cover until it rises, then remove cover and brown it.

CHEESE OMELET.

Break a cold biscuit into bits and cover with enough cold water to soften it. Beat 3 eggs very light, mix with the bread crumbs

$\frac{1}{2}$ cupful of cheese cut in small pieces, and pepper to taste. Pour into a hot, well greased skillet, and when brown fold over and serve. It should cook in 3 minutes.

Mrs. A. H. Davis.

CHEESE OMELET.

Beat 3 eggs and add to them a tablespoonful of milk and a tablespoonful of grated cheese. Brown in a hot greased frying pan, sprinkle with grated cheese and serve at once.

Mrs. J. W. Mack.

POACHED EGGS.

Break the eggs in a saucer, one at a time, and slip them gently into salted water just ready to boil. Have plenty of water and do not allow it to boil around the eggs. As soon as the white covers the yolk of the egg and is firm enough to lift, remove carefully with a perforated skimmer, and serve on toast or on a hot dish seasoned with butter, salt and pepper.

SOFT BOILED EGGS.

Wash the eggs, cover with boiling water, and set on back of stove for 10 minutes, or put into boiling water and boil $2\frac{1}{2}$ or 3 minutes.

FRIED EGGS.

Put into a frying pan a tablespoonful of lard. When hot, break the eggs and baste them with the hot fat until the whites begin to set. When one side is brown, season and serve at once, or if preferred, turn quickly with a griddle cake turner and brown on the other side.

SCRAMBLED EGGS.

Break the eggs carefully, and add 1 tablespoonful of milk and a pinch of salt for each egg, beating a little. Put a small portion of lard or butter into the frying pan, and when hot turn in the eggs and stir from the bottom until they thicken as much as desired. Remove from the fire quite soft, as the heat will cook them for a minute or two longer.

SCALLOPED EGGS.

Place a layer of bread crumbs in a baking dish, then a layer of sliced hard boiled eggs with butter, salt and pepper. Continue

until the dish is full, moisten with cream or milk and bake.

STUFFED EGGS.

Boil the eggs very hard, put in water until cold and peel, cut in two crosswise, remove the yolks and mash them well. Mix with salt, pepper, melted butter, bread crumbs, finely chopped ham and celery to taste, and stuff the whites with the mixture.

Mrs. John Crouch.

EGG TOAST.

Boil an egg for each slice of toast. Take the yolks and mash them with a small piece of butter, a little minced or deviled ham, a little celery seed, two or three drops of onion juice, a little mustard pickle or French mustard, pepper and salt; spread on the hot buttered toast.

Take one pint of milk and when it boils add a tablespoonful of flour and one of butter, mixed smoothly together. Chop in the whites fine, stir into the milk and pour on the toast. This is a nice dish for lunch or tea.

Mrs. R. V. Garner..

ENTREES.

ROSETTES.

Beat 1 egg slightly without separating, add $\frac{1}{4}$ teaspoonful of salt, and $\frac{1}{2}$ cupful of milk, pour on $\frac{1}{2}$ cupful of sifted flour, beating until smooth. Heat a rosette iron in hot lard, dip in batter and return to hot lard till rosette is light brown, which should require 30 to 35 seconds. Drain on soft paper and continue to fry until batter is exhausted. This quantity will make twenty rosettes. Use in place of patty shells or as toast.

SWEDISH TIMBALES.

Timbales may be made from rosette batter by using a timbale iron instead of rosette iron in frying. Creamed chicken, creamed sweetbreads or mushrooms make a delicious filling.

CREAMED SWEETBREADS.

Wash veal sweetbreads thoroughly, remove pipes, membranes, and blood clots, and soak an hour in cold, salty water. Put in

boiling salted water, with a tablespoonful of vinegar and cook 30 minutes. Drop into cold water, and when cold cut in small pieces. To each cupful of sweetbreads use 1 cupful of cream sauce made of 1 cupful of milk, 1 tablespoonful of flour, 1 tablespoonful of butter, $\frac{1}{4}$ teaspoonful of salt. Strain, mix with sweetbreads, heat very hot in double boiler. Add 1 tablespoonful of sherry and serve in timbales, on toast, or in puff paste shells.

CREAMED MUSHROOMS.

Make a roux of 1 tablespoonful of butter and 1 heaping tablespoonful of sifted flour. Cook 1 minute and add 1 teacupful of rich milk. Stir until thick and smooth, strain and add 1 cupful of canned mushrooms. Slice if they are large, salt to taste, and serve very hot.

CREAMED CHICKEN WITH MUSHROOMS.

Melt together 2 tablespoonfuls of butter and 2 of flour. Add 2 cupfuls of rich milk, stirring until it thickens. Strain and add the beaten yolks of 2 eggs, 2 cupfuls of cold chopped chicken, 1 cupful of canned mushrooms cut in pieces, salt and pepper to taste. Cook together a short time and add 1 tablespoonful of Worcestershire sauce and the whites of 2 eggs, beaten stiff. Cook 1 minute more and serve.

Mrs. J. D. Barbee Jr.

CREAMED CHICKEN.

Boil a large hen until very tender and chop in small pieces. Clean and parboil one set of calf brains and cut in large pieces. Slice 1 can mushrooms and mix with chicken and brains. Thicken 1 quart of milk with 3 tablespoonfuls of flour, add 3 tablespoonfuls of butter, season with red pepper and salt, pour over the chopped ingredients and bake in shells or ramekins 15 minutes.

Mrs. R. B. Campbell.

CHEESE SOUFFLE.

Make a cream dressing of 1 cupful of milk and 3 tablespoonfuls of butter blended with the same quantity of flour. Remove from the fire and stir into it 1 cupful of grated cheese and the beaten yolks of 3 eggs. Season with salt and pepper. Fold in whites of 3 eggs, whipped firm, and turn into baking pan. Bake slowly until risen, brown and serve immediately.

CHEESE BALLS.

Mold grated cheese into balls, dip into the yolk of an egg, roll in cracker crumbs and fry in boiling fat. They make a dainty and toothsome garnish for a mound of creamed potatoes.

Mrs. J. H. Wynn.

CHESTNUT CREAM.

Boil 2 pounds of chestnuts for 15 minutes. Peel off all the skin and cook in fresh milk until very soft. Drain and rub through sieve; fold in whipped cream, sweetened and flavored with lemon juice.

Mrs. Geo. B. Shelby.

CHEESE STRAWS.

One and one-half pounds of grated cheese, 2 cupfuls of sifted flour, $\frac{1}{2}$ cupful of butter, 1 teaspoonful of salt, 2 tablespoonfuls cream, dash of cayenne pepper, if desired. This will make a very stiff dough. Roll to $\frac{1}{4}$ -inch thickness, cut in strips of uniform size, and bake a light brown. Serve with after dinner coffee.

Mrs. Lemoin B. Wilkinson.

PINEAPPLE FRITTERS.

Grate a pineapple and save the juice, adding enough water to make a pint. Mix with it 1 pint of flour, $\frac{1}{2}$ teaspoonful of salt and the yolk of an egg. Drop by spoonfuls into boiling fat, dust with powdered sugar and serve.

Mrs. H. E. Wetherbee.

FRUIT FRITTERS.

Mix yolk of 2 eggs with $\frac{1}{4}$ teaspoonful of salt, a tablespoonful of melted butter, or olive oil, 1 tablespoonful of lemon juice, add 2 teaspoonfuls of sugar. Add 1 cupful of flour, $\frac{1}{2}$ cupful of cold water, and the stiffly beaten whites of 2 eggs. Sliced pineapple, oranges, bananas, peaches or whole strawberries may be dipped in this batter and fried in smoking fat. Drain on soft paper, dust with powdered sugar and serve hot.

VENETIAN EGG.

Cook 1 medium sized sliced onion in 1 tablespoonful of butter till tender, but not brown. Add 1 quart of tomatoes which have been strained through a colander, and 1 pound of grated cheese. Boil hard and stir in 2 well beaten eggs, using salt and cayenne pepper to taste. Serve cold on crackers as a relish.

Mrs. S. M. Shankle.

FISH.

In selecting fresh fish the eyes should be clear and full. Fish should always be well cleaned and kept in a cool place until ready to cook. In frying fish use lard, or lard and beef suet mixed.

FRIED FISH.

Roll in bread crumbs or corn meal and fry in hot lard sufficient to cover. If the grease is hot the fish will not absorb it; brown on one side, turn over and brown on the other; serve hot and garnish with parsley and sliced lemon.

BAKED FISH.

Place a 2 pound fish in a baking pan, dust a little flour over it, add $\frac{1}{2}$ can or 4 medium sized tomatoes, 1 rounding tablespoonful of lard, salt, black and red pepper to taste. Pour 2 pints of water over it and baste often while cooking; when ready to serve crumble 2 hard boiled eggs and mix with the gravy. Trout or large perch are fine cooked as above.

BOILED FISH.

Wrap the fish in a napkin, put into a long pan to boil in salted water. When tender, lift from the water, remove the napkin, and place on a platter. Make a sauce of $\frac{1}{4}$ pound of butter put into a sauce pan, when melted stir in a tablespoonful of flour, the juice and grated rind of 1 lemon and the yolks of 3 eggs, beaten, with $\frac{1}{2}$ cup of water. Serve hot.

Mrs. Wm. Hannah.

BROILED FISH.

Wash fish thoroughly, wipe dry, split through and season with salt and pepper. Make a gravy of olive oil, Worcestershire sauce and salt, and baste fish with it. Fasten securely in a broiler, place over a bed of live coals, and keep turning and basting. Twenty minutes should be sufficient time to cook a pound fish. Serve with butter and lemons.

Mrs. P. E. Metcalfe-Collins.

SALMON LOAF.

Take 2 cups of salmon, 2 cups of stale bread crumbs, 1 teaspoonful of chopped onions, salt and pepper to taste. Flake the salmon, mix with the bread crumbs and seasoning, moisten with

2 well beaten eggs, pack in a buttered mold and steam 2 hours.
Serve hot. Mrs. Wetherbee.

SAUCE FOR SALMON LOAF.

Boil 1 pint of milk and thicken with 1 tablespoonful of corn starch; add to it the liquor from the salmon, 1 tablespoonful of butter, 1 egg, and 1 teaspoonful of catsup. Turn the salmon loaf on a platter and pour the sauce around it. Serve hot or cold.

SPANISH MACKEREL.

Rub fish inside and out with salt and pepper, place in a baking pan with slices of lemon and bacon. Sprinkle with flour and add 2 tablespoonfuls of butter and $\frac{1}{2}$ cup of cream to 3 pounds of fish. Keep covered well so as to cook on both sides. Just before serving brown slightly. Serve hot with creamed Irish potatoes. Mrs. C. H. Blum

EGG SAUCE

One tablespoonful butter, 1 tablespoonful flour, cooked together for a minute or two. Add one cup hot milk, stirring constantly, and salt to taste. Slice a hard boiled egg into the sauce and serve with baked or broiled fish.

TARTAR SAUCE.

Put the yolk of an egg in a bowl with a saltspoonful of salt and $\frac{1}{2}$ teaspoonful of dry mustard. Beat into this, drop by drop, a cup of olive oil. Beat in, drop by drop, a tablespoonful of best vinegar and the same of lemon juice; when smooth, beat in a tablespoonful of finely chopped cucumber pickle, and a little grated onion. Season with paprika or pepper. A fine sauce for fish.

STEWED FISH WITH LEMON SAUCE.

Put into a saucepan sufficient water to cover the pieces of fish, add 1 head of celery, and 1 sliced onion. Let it come to a boil and put in the fish, a lump of butter the size of an egg, the juice of 3 lemons, and a little salt. Remove the fish when tender and thicken sauce with a teaspoonful of flour. Then stir in the yolks of 2 eggs, being careful not to curdle the mixture.

Mrs. Charles A. Ehlbert.

SHELL FISH.

FRIED OYSTERS.

To $\frac{1}{2}$ pint of sifted flour add 1 teaspoonful of salt, 1 teaspoonful of black pepper, 1 teaspoonful of baking powder, and mix. Beat 3 eggs well and add a little salt. Sift a little meal in a separate bowl. Dip the oyster in the flour, then in the eggs, and last in the meal. Fry quickly.

FRIED OYSTERS.

Take large, select oysters, drain and season with salt and pepper. Roll first in cracker crumbs, then in beaten eggs, then in cracker crumbs again. Fry till brown in a kettle of hot lard. Drain on paper to absorb any grease which might cling to them.

BROILED OYSTERS.

Broil over coals until set, then drop into melted butter seasoned with salt, black pepper, and a little vinegar, or Worcestershire sauce, if preferred. Use gauze wire broiler.

INDIVIDUAL PATTIES.

Line muffin molds with good, rich pastry, fill 2-5 full with oysters, sprinkle cracker crumbs over top, add a small lump of butter, then add as much sweet milk as the molds will hold. Season to taste. Bake in quick oven.

SCALLOPED OYSTERS.

Pour the oysters in a colander or wire basket, rinse well, and let them drain. Butter the sides of baking dish and fill with alternate layers of oysters and cracker crumbs, season the oysters with salt, pepper, and bits of butter. Moisten the top cracker crumbs with a little oyster liquor and bake in a moderately quick oven about 30 minutes.

Mrs. W. W. Miller.

OYSTER COCKTAIL.

Place $\frac{1}{2}$ dozen oysters in each glass, with 2 drops of tobacco sauce, a teaspoonful of vinegar and tomato catsup, a pinch of salt and the juice of 1-3 of a lemon.

Mrs. Sid Harbison.

OYSTER LOAF.

Cut the top crust from loaf of bread and scoop out the inside. Place the loaf and top in stove to toast. Then butter inside well, place 1 dozen fried oysters in loaf with a slice of pickle on top, and cover with the top crust. . Serve hot.

Mrs. F. Giardina.

PANNED OYSTERS.

Cut stale bread in very thin slices, round them, and remove all crust. Toast, butter and moisten with a little of the oyster liquor. Place on the toast a layer of oysters, sprinkle with salt and pepper, and add a small piece of butter. Set in the stove until the oysters ruffle. Nice for breakfast.

LOBSTER A LA NEWBURG.

Take 2 small cans of lobsters and cut into rather large pieces. Melt a heaping tablespoonful of butter in a sauce pan or chafing dish, put in the lobster and stir well until thoroughly heated. Season with salt and red pepper and add a wineglass of sherry. Cook for 10 minutes, stirring all the time, then add the well beaten yolks of 3 eggs and a cup of rich cream and let all come to a boil. Serve at once on buttered toast or wafers.

Mrs. H. E. Wetherbee.

CRABS BAKED.

To 1 can crabs add 6 crackers, crumbled fine; 4 well beaten eggs, $\frac{1}{2}$ pint of sweet milk, a little salt and black and cayenne pepper. Bake in a quick oven.

DRESSING FOR CRABS.

To 1 can of crabs, add 2 well beaten eggs, 1 tablespoonful of butter, $\frac{1}{2}$ cup of bread or cracker crumbs, 1 small onion, chopped fine; black pepper and cream or milk to make soft. Put into shells, sprinkle with cracker crumbs and bake brown.

Mrs. J. B. Scruggs.

CREOLE OYSTERS.

One can tomato soup, 1 green pepper, soak in hot water 10 minutes and cut fine, $\frac{1}{2}$ onion chopped, one stick celery chopped, 1 tablespoonful flour, 2 tablespoons butter. Cook onion in butter till tender, add the chopped pepper, then the flour, and then the

soup. Season to taste until thick. Put a layer of oysters in baking dish, cover with creole sauce and sprinkle with sifted cracker crumbs. Continue till dish is full, then brown in oven.

Mrs. S. T. Rorer.

SOFT SHELL CRABS.

Wash the crabs, remove the lungs or gills from both sides, dip in milk, roll in flour, and fry in deep, boiling lard, or in butter, until of a fine red color. Serve with tartar sauce.

ICES.

To freeze ices or creams quickly, crush the ice very fine in a coarse sack; mix four parts of ice to one of salt, and pack closely around the freezer. As it melts, add more ice and salt, keeping the mixture always above the contents of the can. Freeze until very stiff, remove the dasher, stop closely the hole in the cover of the can, and repack with salt and ice, first drawing off all the water. In an hour it should be hard enough to cut. Well frozen cream may be kept several hours by packing the freezer closely with newspaper instead of adding more ice.

STRAWBERRY ICE CREAM.

Rub one pint of ripe strawberries through a sieve, add 1 pint of rich cream, sweeten with 4 ounces of powdered sugar and freeze.
Mrs. E. Fränkel.

ICE CREAM.

Take 1 quart of cream, 1 quart of milk, $\frac{1}{4}$ pound of macaroons, $\frac{1}{4}$ pound of almonds or pecans, $\frac{1}{2}$ bottle of Maraschino cherries, $1\frac{1}{2}$ cupfuls of sugar. Mix all together and freeze.

Mrs. Charles Hafter.

CARAMEL CREAM.

Two eggs, 2 cupfuls of sugar, 1 pint of milk, 1 pint of cream, $\frac{1}{2}$ cupful of flour. Beat the eggs, 1 cupful of sugar and the flour together. Boil the milk, stir in the mixture of eggs, and cook 20 minutes in a double boiler. Brown 1 cupful of sugar in a skillet and add to the custard. Strain, cool, add the cream and freeze.

Mrs. Abner Martin.

ICE CREAM.

Take 2 quarts of milk, 1 quart of cream, 3 cupfuls of sugar, whites of 6 eggs, 1 teaspoonful of gelatine or corn starch. Beat the whites and add the sugar, heat the milk and add the eggs; cool, add the cream with flavoring to taste and freeze.

Mrs. J. R. Countiss.

PEACH ICE CREAM.

One pint of cream, 1 pint of milk, 1 quart of mashed soft

peaches, 2 cupfuls of sugar, the juice of 1 lemon. Pack freezer with fine ice and plenty of salt, pour in milk and cream and when thoroughly cold, add the sugar, peaches and lemon juice. Freeze at least an hour before serving.

CHOCOLATE ICE CREAM.

For 1 gallon of ice cream use 2 quarts of sweet milk, 1 quart sweet cream, 4 eggs, 2 teacupfuls sugar, 2 tablespoonfuls corn starch, 2 tablespoonfuls vanilla, $\frac{1}{2}$ cake Baker's chocolate. Boil the chocolate with 1 pint milk and 1 cup sugar. Boil the other milk and add corn starch. Stir into this the chocolate and add eggs, beaten with a cup of sugar. When cold, add cream and extract. Freeze.

Mrs. J. J. Harty.

BISQUE ICE CREAM.

Roll $\frac{1}{4}$ pound of Macaroons and $\frac{1}{2}$ dozen stale lady fingers and rub through a colander. Put a pint of rich milk on to boil with $\frac{1}{2}$ pound of sugar; stir for 10 minutes. Take from the fire, add a pint of cream, let cool and freeze. When frozen, add the sifted cakes and a teaspoonful each of vanilla and caramel; beat the whole until smooth. Drain the water from the tub, repack in salt and ice. Remove the dasher, cover the freezer and let stand 3 hours to mellow.

FROZEN COCOANUT CUSTARD.

Put a quart of rich milk on to boil. Beat the yolks of five eggs with $\frac{1}{2}$ pound of powdered sugar until light, and stir into the boiling milk. Take from the fire, flavor with a teaspoonful of vanilla. Let cool, add one grated cocoanut, mix all together well and freeze.

ORANGE ICE.

The juice of 1 dozen oranges, the juice of 6 lemons, 1 quart of water, 2 cups sugar, the white of 2 eggs. Make syrup of sugar, beat the whites of the eggs to a stiff froth and add to boiling syrup. Add the juice and freeze. This makes a gallon of orange ice.

Mrs. J. M. Grasty.

MILK SHERBET.

One-half gallon new milk, 2 cups sugar, $\frac{1}{2}$ teaspoonful of salt, 2 tablespoonfuls of lemon extract. Put into freezer and

pack with 3 parts of broken ice and 1 part rock salt. Turn slowly till it begins to freeze or adhere to the sides of the can. Then add the following mixture: Half ounce gelatine dissolved in as little water as possible, 1 cup sugar, the well beaten whites of 3 eggs, the juice of 3 lemons, and freeze well.

Mrs. Robert L. Woodward.

FRUIT ICE.

One can of apricots or any kind of fruit, mashed fine. Mix juice with 1 pound sugar. Put in a freezer and chill. Add 3 pints sweet milk. When it begins to freeze add whites of 3 eggs, beaten to a stiff froth.

Miss Lula Schultz.

PINEAPPLE SHERBET.

One can grated pineapple, 1 quart water, 1 $\frac{1}{4}$ cupfuls of sugar, 1 tablespoonful of gelatine. Soak gelatine a few minutes, put all on stove, boil and strain (you need not cook pineapple). Put this in freezer and when at freezing point, add 1 quart pure cream, the whites of 4 eggs, whipped to a stiff froth; juice and a little grated rind of a lemon.

Mrs. A. J. Mosely.

APRICOT ICE OR CREAM.

To $\frac{1}{2}$ gallon of strong lemonade add 1 can of apricots, well strained, with juice and sugar, or add this to a custard instead of lemonade. It makes a pretty amber colored ice.

Mrs. E. H. Taylor.

FROZEN ORANGE SOUFFLE.

One quart of thick, sweet cream, the yolks of six eggs, 1 pound of granulated sugar, 1 pint of orange juice, $\frac{1}{2}$ box of gelatine. Pour cold water over the gelatine to dissolve; in $\frac{1}{2}$ an hour add a cup of boiling water. Beat the yolks of the eggs very light, add the sugar and orange juice. Strain the gelatine and add to the mixture; pour in the freezer and turn rapidly until it begins to get thick. Have the cream whipped and stir in through the partially frozen mixture. Let it stand an hour or two before serving.

FRUIT SHERBET.

Juice of 3 oranges, juice of 3 lemons, 3 bananas cut up in small pieces, 3 cupfuls sugar, 3 cupfuls water; then freeze.

Mrs. J. P. Wilkerson.

NESSELRODE PUDDING.

One pint chestnuts, 1 pint sugar, 1 pint boiling water, 1 pound French candied fruit (mixed), 1 pint almonds, 1 pint of cream, 1 pineapple or 1 pint of canned pineapple, yolks of six eggs. Shell the chestnuts, take off the brown skin, put them in a sauce pan, cover with boiling water and boil 20 minutes, then press through a colander. Shell, blanch and pounds the almonds. Cut the fruit into small pieces. Put the water and sugar on to boil; let it boil 15 minutes. Beat the yolks of the eggs until very light, add them to the boiling syrup; stir over the fire until it boils, then take it off and beat it with a wire spoon until cold. Now add the fruit, cream, almonds, chestnuts and a tablespoonful of vanilla (and if you use wine, 4 tablespoonfuls of sherry), mix well together, turn into the freezer and freeze. After it is frozen drain off the water, add more ice and salt, cover the freezer with a piece of carpet, and stand away for 4 or 5 hours to ripen. This will serve fifteen persons.

FRUIT PUNCH.

Juice of 8 lemons, juice of 6 oranges, 6 bananas sliced thin, 1 quart of white grapes cut fine and seeds removed, 2 quarts water, 1 pint of sherry. Sweeten to taste and serve iced or frozen.

Mrs. Hilzim.

FRUIT ACID.

Take 12 pounds berries, wash and pick over carefully; dissolve 5 ounces tartaric acid in 1 quart rain or soft water, pour over fruit and let stand 48 hours. Strain through jelly bag and to each pint of juice add $1\frac{1}{4}$ pounds sugar. Use 2 or 3 tablespoonfuls of this syrup to glass of ice water and you will have a delicious beverage.

Mrs. A. H. Davis.

BLACKBERRY WINE.

(For use in sickness.)

Crush the berries. To every gallon of crushed berries add a gallon of water. Let stand 2 days. Strain, squeeze, and to every gallon of juice put 3 pounds of sugar. Let ferment. When fermentation is over, bottle and cork well.

Miss Paulina Mosby.

FRUIT PUNCH.

One dozen lemons, $1\frac{1}{2}$ dozen oranges, 3 bananas, 1 can of

pineapple, 1 bottle Maraschino cherries, 2 quarts of water—either plain water, Manitou or Apollinaris. Make simple syrup of white sugar, and sweeten to taste. Be sure to boil syrup until thick.

Mrs. J. H. Moore.

NUT PARFOIT.

One pint of cream whipped until thick and dry, 1 cupful sugar, $\frac{1}{2}$ cupful water, 1 cupful pecans, 1 teaspoonful vanilla, whites of two eggs. Boil sugar and water until it strings slightly, pour slowly on the well beaten whites and beat until nearly cold. Fold in the cream, add nuts and seasoning, and pour into a quart mold. Pack in salt and ice for 4 hours before serving.

Mrs. H. E. Wetherbee.

VANILLA MOUSSE.

One pint of cream whipped to a stiff froth, $\frac{1}{2}$ cupful sugar, 1 teaspoonful vanilla, whites of 3 eggs beaten stiff. Mix, put in a quart mold with close fitting top, seal with strip of cloth dipped in melted lard, pack in salt and ice 3 or 4 hours. When ready to serve wrap mold in a cloth wrung out of hot water, and mousse will slip out easily.

Mrs. J. D. Barbee.

MEATS AND FOWLS.

Fresh meat should never be washed before cooking, as water draws out the juices. If necessary to clean it, scrape and wipe with a cloth dampened with vinegar.

In roasting, have the oven very hot for the first half hour to sear the meat and confine the juices. Then cover the pan closely and cook more slowly until done. For a rare roast, 12 minutes to the pound will be sufficient; well done meat requires 20 to 25 minutes to the pound.

Mature meat, such as beef and mutton, may be eaten rare, but lamb, veal and pork should be thoroughly cooked. In turning meat while it is cooking, never stick a fork in it, as much delicious juice will be lost.

Tough meat may be made tender by adding a little vinegar while cooking. A cupful of vinegar added to the water in which ham is boiled is an improvement.

ROAST BEEF.

Trim roast if necessary, wipe with damp cloth and set in very hot oven till seared. Then season with salt and pepper, dredge roast and pan with flour, add a little hot water and roast in closely covered pan till done to taste. Skim all grease off of the gravy before serving and if more gravy is required add hot water and a little more flour. Let boil and strain into gravy dish.

POT ROAST.

Five pounds rump roast, 1 onion chopped fine, 1 tablespoonful lard, 2 tablespoonfuls flour, 2 pound can tomatoes, 1 cupful boiling water. Brown the onion in the lard, add flour, mix well and put in the roast. Brown on both sides and add tomatoes and water, salt and cayenne pepper to taste. Cover and boil briskly about 3 hours, watching closely to prevent burning.

Mrs. W. T. Steger.

BEEF A LA MODE.

Remove bone from the middle of an 8 pound round of beef. Bind the beef into symmetrical shape by fastening a wide strip of stout muslin around it.

Heat $\frac{1}{2}$ pint of vinegar in a porcelain saucepan with 4 or 5

minced onions, 2 tablespoonfuls of made mustard, 1 teaspoonful of nutmeg, $\frac{1}{2}$ teaspoonful of cloves, 1 tablespoonful of brown sugar and a bunch of sweet herbs. When this boils, pour it over 1 pound of salt pork, which has been cut into strips as thick as a finger and as long as the roast is thick. When cold remove the pork, and add sufficient bread crumbs to the liquor to make a stiff forcemeat. With a sharp knife make incisions through the round of beef every $\frac{1}{2}$ inch or so and thrust into these cavities the strips of salt pork with some of the forcemeat until the beef is fairly riddled with the pork. Be sure that the pork goes through the round of beef from top to bottom. Stuff the hole from which the bone was taken with the dressing and bits of pork, and rub upper side of roast with same. Put into a covered roasting pan half full of water and roast slowly 4 hours, or $\frac{1}{2}$ hour for each pound of beef. Let it cool in the gravy, and when cold remove strip of muslin and carve horizontally in very thin slices.

Mrs. J. C. Brandon.

BROILED STEAK.

Use only porterhouse or sirloin steak for broiling, and do not beat, chop or season it before cooking.

Heat an iron frying pan quite hot and put in the steak, cooking it quickly first on one side, then on the other, till a light brown. Then cover and cook more slowly until done. If the steak is very thick, 10 minutes in the oven after broiling, will cook it well done. Drain all grease from frying pan, season steak with salt, pepper and butter, and serve on a hot dish in its own gravy. Thin slices of crisp bacon, served with broiled steak, make an appetizing dish.

MUSHROOM SAUCE.

After broiling the steak, remove it to the warming oven and drain all grease from the pan in which it was broiled. Put in the frying pan a heaping tablespoonful of butter, brown slightly and mix in 2 tablespoonfuls of flour. Add 1 cupful of hot water and the liquor from a can of mushrooms and cook till thick and smooth. Season highly with salt and pepper, put in the broiled steak and mushrooms, cut in two, if very large, let it boil up once and serve on a large platter. The sauce should be light brown in color and quite thick.

BEEF LOAF.

Five pounds of lean beef and $2\frac{1}{2}$ pounds of fat pork, ground

together. Mix with 3 eggs and the crumb of a loaf of stale bakers' bread. Season with salt, pepper and onion, shape in loaf and bake.

Mrs. W. R. Trigg.

HAMBURG LOAF.

Two pounds of chopped beef, 1 medium onion, chopped fine; seasoned with plenty of salt, red and black pepper and a little butter. Soak 5 slices of bread in $\frac{1}{2}$ pint of sweet milk, mash it smooth and mix with 1 egg and then with the seasoned beef. Butter a baking dish, put in part of the meat and lay on it 2 hard boiled eggs. Cover with the rest of the meat and bake. Serve cold.

Mrs. Laura Walker.

BEEF HASH.

Cook pieces of cold beef in water until tender and leave until cold. Remove the cake of cold fat from the top of liquid and cut up meat in small bits, rejecting all skin, fat and gristle. Put 2 tablespoonfuls of butter into saucepan, brown it lightly and stir in 2 tablespoonfuls of sifted flour. Add 2 cupfuls of the beef stock and stir until thick and smooth. Season highly with salt and pepper, and strain if at all lumpy. Put in the chopped meat and cook slowly for 10 or 15 minutes.

Mrs. J. D. Barbee Jr.

BAKED HASH.

One quart of cold meat chopped fine, 1 pint of bread crumbs, 1 pint of milk, 2 eggs, 1 teaspoonful of salt, 1 minced onion, 1 teaspoonful of celery seed, $\frac{1}{2}$ teaspoonful of black pepper, 2 drops of tobasco sauce, 2 tablespoonfuls of butter. Put in deep pan and bake 15 minutes.

Mrs. Joseph H. Robb.

BROWN HASH.

Brown a small portion of onion in 1 tablespoonful of butter, add 2 hot mashed potatoes, 1 pound of cold beef chopped fine, a few drops of Worcestershire sauce, salt and pepper to taste. Mix well, put in baking dish and bake until brown.

Mrs. Jennie Bagley.

FRICASSEE OF BEEF.

Cover slices of cold roast beef with water and boil till tender. Just before serving add a teaspoonful of dry mustard mixed with

2 tablespoonfuls of Worcestershire sauce, a lump of butter the size of a walnut, 5 tablespoonfuls of tomato catsup, 3 crackers rolled fine, cayenne pepper and salt to taste. Cook 5 minutes and serve.

Mrs. Laura Walker.

ROUND STEAK.

Select a thick steak, cut in pieces 2 or 3 inches square and beat until almost in shreds. Season highly with salt and pepper and dredge with plenty of flour. Heat a large spoonful of lard in an iron skillet, put in the floured meat and brown quickly on both sides. Pour on sufficient hot water to cover and set back to cook slowly, closely covered for an hour. The gravy should be plentiful, thick and a rich brown color.

CREOLE DAUBE.

Fry a large round steak in 2 tablespoonfuls of lard and butter mixed. When brown on both sides, remove the steak and in the same grease fry 3 chopped onions, 1 clove of garlic and 2 tablespoonfuls of flour. When brown put back the steak, add boiling water to cover, salt, cayenne pepper and a few whole cloves. Cook over moderate fire 3 hours. A half hour before serving, strain liquor from a can of tomatoes, chop fine and add to the steak. Game cooked in this way is delightful but does not require so much time.

Mrs. George Metcalf.

GRILLADES.

Cut a round steak into grillades about 4 inches square and season highly with salt, black and red pepper. Put a tablespoonful of lard into a frying pan and when hot add a chopped onion and a clove of garlic. As these brown add a tablespoonful of sifted flour, making a brown roux. Then add 2 sliced tomatoes with their juice, and as this browns lay the grillades upon it. Cover closely and as they brown on one side turn on the other. Then add a tablespoonful of vinegar and a cupful of water. Stir well and let simmer slowly for a half hour.

Mrs. Sadie U. Ferguson.

SMOKED TONGUE.

Boil a smoked beef tongue until tender. Skin and place in a frying pan. Add to it 1 pint of tomatoes mashed and strained, 1 small onion chopped, $\frac{1}{2}$ dozen cloves, 1 dozen allspice and a little black and red pepper. Stew until tongue is well seasoned

and the dressing the consistency of gravy, basting frequently.

Mrs. J. C. Brandon.

MEAT PIE.

Cut cold well cooked meat into medium sized pieces and let come to boil in enough water to cover. Season with pepper, salt, onion and butter, and thicken with flour till like cream. Make crust of 1 pint of flour, 2 level teaspoonfuls of lard, $\frac{1}{2}$ teaspoonful of salt, 1 teaspoonful of baking powder and water to moisten. Roll very thin, line bottom and sides of pan, prick lightly and bake till firm, but not brown. Put in the meat and gravy. Cover with a top crust, prick and bake a light brown.

Mrs. Albert Olin.

BRAIN CUTLETS.

Wash calf brains till white and free from blood and membrane. Parboil in salted water till tender. Cut in small pieces, dip in beaten egg, then in fine bread crumbs and fry in butter.

Mrs. F. M. Halbert.

ROAST MUTTON.

Trim carefully and remove the most of the fat. Rub thoroughly with salt, pepper and a heaping tablespoonful of ground ginger. A clove of garlic inserted in the flesh very near the bone will yield a piquant flavor pleasant to many palates. Put on the rack in covered roasting pan, dredge with flour, fill space under the rack with hot water and roast in quick oven, closely covered, until brown. Thicken the gravy with browned flour and strain.

CAPER SAUCE.

Mix 2 tablespoonfuls of butter and 1 of flour in a double boiler, add 1 cupful of hot water and $\frac{1}{2}$ teaspoonful of salt and stir until thick. Strain and add 1 tablespoonful of pickled capers.

BARBECUE SAUCE FOR MUTTON.

Roast mutton as usual, and one hour before serving stick meat all over with a sharp knife and pour over it the following sauce: One teaspoonful of dry mustard, $\frac{1}{4}$ teaspoonful of cayenne pepper, 1-3 cupful each of Worcestershire sauce, tomato catsup and vinegar. Cook very slowly until ready to serve.

LAMB CHOPS.

The rib chops are the best and are made especially dainty by trimming all meat from about 2-3 of the bone and wrapping the bone with a paper frill after the chops are cooked. Heat a frying pan quite hot, put in the chops, unseasoned, and without butter or lard. Turn frequently until both sides are brown, sprinkle with salt and pepper, remove to a hot dish and pour melted butter over them.

AMB TERRAPIN.

Make a sauce by blending 1 tablespoonful of flour with 2 tablespoonfuls of butter and adding $\frac{1}{4}$ cupful of cream, 1 cupful of stock, 1 teaspoonful of mustard and 1 tablespoonful of Worcestershire sauce. Boil for 5 minutes, then press into sauce through a sieve the yolks of 2 hard boiled eggs. Add 2 cupfuls of cold lamb cut into dice, the whites of eggs cut into bits, and if desired 2 tablespoonfuls of sherry. Add pepper and salt to taste and serve hot on toast. Mrs. Jacob Strickland.

CALF'S LIVER AND BACON.

In a hot skillet broil a dozen thin slices of bacon till a delicate brown. Put on a hot dish and drop into hot bacon fat 6 slices of calf liver cut across the grain and about 1-3 of an inch thick. Brown quickly on both sides. Sprinkle with salt and pepper and serve on the same dish with bacon.

ROAST BREAST OF VEAL.

Have butcher remove the bones, flatten out the meat and spread with the following dressing: Melt 1 tablespoonful butter in a sauce pan, add a small minced onion and cook until tender. Add one and one-half cupfuls of stale bread, softened with warm water, 3 tablespoonfuls of chopped parsley, $\frac{1}{2}$ cupful of milk, salt and pepper to taste. Roll up and tie. Rub with butter and cook slowly in covered roasting pan with a little warm water until thoroughly done. Mrs. H. E. Wetherbee.

VEAL LOAF.

Three pounds of veal cut up in meat chopper, 3 eggs, $\frac{1}{4}$ cupful of butter, $\frac{1}{2}$ pound chopped salt pork, $\frac{1}{2}$ cupful fine bread crumbs, 1 teaspoonful black pepper, 2 teaspoonfuls salt, 1 teaspoonful onion juice, $\frac{1}{2}$ teaspoonful allspice, 2 tablespoonfuls

cream. Mix thoroughly and shape into a roll. Bake slowly for 2 hours, starting with a little water in the pan. Baste with melted butter until there is sufficient gravy for basting.

Mrs. J. W. Young.

STUFFED HAM.

One pound of bread crumbs, 5 ounces of butter, 1 teaspoonful of cloves, allspice, nutmeg, ginger mace, celery seed and salt, $\frac{1}{2}$ cupful molasses, 2 tablespoonfuls mustard and 6 eggs well beaten. Mix the ingredients with cream. Skin and gash boiled ham while hot, fill in with the dressing, rub over with the white of an egg, sprinkle with sugar and bread crumbs, and brown in the oven.

Mrs. C. H. Blum.

STUFFED HAM.

Boil a ham until tender, skin, and while hot cut holes to the bone about an inch apart and stuff with the following dressing: One onion chopped fine, 1 cupful chopped parsley, $\frac{1}{2}$ cupful chopped chives, 3 tablespoonfuls dry mustard, 3 tablespoonfuls brown sugar, 1 cupful chopped celery, 2 tablespoonfuls celery seed, 3 tablespoonfuls vinegar, 2 cupfuls fine bread crumbs, 2 tablespoonfuls sifted sage. Salt, black and red pepper to season highly. Mix with 3 raw eggs. Fill the holes in the ham and spread the remainder of the mixture all over the ham. Place in oven and bake slowly for $1\frac{1}{2}$ hours.

Mrs. N. S. Neilson.

HAM AND EGG PIE.

Line a small baking dish with pie crust, put in slices of hard boiled egg, boiled ham, cut in small pieces; add butter, a little salt and pepper and cold water. Put on top crust, stick holes in it, put a little butter on top and bake.

Mrs. Ernest Kellner.

SAUSAGE.

Seven pounds fresh, lean pork, 5 pounds back bone fat, 7 tablespoonfuls powdered sage, 5 tablespoonfuls fine salt, 3 tablespoonfuls black pepper. Grind the meat fine with an ordinary meat chopper and mix thoroughly with the sage, salt and pepper.

Mrs. J. B. Eddins.

SAUSAGE.

To make 10 pounds of sausage. To 6 pounds of lean, put 4

pounds of fat, 3 wineglasses of powdered and sifted sage, 3 tablespoonfuls of black pepper, 1 teaspoonful of cayenne pepper, 4 teaspoonfuls of salt. Mix all together and stuff after smoking a few days. They will keep best in a jar with hot lard poured over to cover.

Mrs. C. H. Smith.

SADDLE OF VENISON

Lard the venison freely with strips of fat and pork. If a larding needle is not at hand, make deep incisions in the meat with a sharp knife and force in the strips of pork with the fingers. Rub with salt and pepper and dredge with flour. Roast in a very hot oven and baste every 15 minutes, adding some claret or a little vinegar and sugar to the gravy used in basting. Roast 15 minutes to the pound if desired rare, 25 minutes to the pound if wanted well done.

POULTRY.

To Dress Poultry—Most fowls are better dry picked, but chickens may be scalded. Pick carefully, so as not to break the skin, and singe to remove all hairs. To dress the fowl make an incision at the end of the breast bone and remove the entrails, preserving the heart, liver and gizzard. Remove the gall bag from the liver with great care. Cut through the thick part and first lining of the gizzard and peel off the fleshy part. Cut off the feet at the first joint and remove the tendons from the drumstick if the fowl is as much as a year old. To accomplish this, cut the skin where the foot joins the drumstick and twist the two pieces a little to bring out the white tendons. Pass a fork or skewer under these one by one and pull vigorously to draw them out. Cut off the pinion or first joint of the wings and cut a slit in the neck and remove the crop and windpipe. Wash carefully and truss the fowl by passing the legs through a slit cut in the skin near the tail. To broil, split the fowl down the back and lay it open.

ROAST CHICKEN.

Dress a fat chicken 24 hours before cooking, and stuff with following dressing when ready to bake: Moisten a loaf of stale bread with hot water, mash smooth and mix with a half cupful of butter, 1 egg, salt, pepper, celery and thyme to taste. Rub the chicken all over with butter and salt, dredge lightly with flour, put in covered roasting pan with a little water and cook until brown and tender.

FRIED CHICKEN WITH PUFFS.

Select a fat, half-grown chicken, and disjoint neatly, cutting into 9 or 10 pieces. Season each piece with salt and pepper, roll in flour and drop into enough boiling lard to cover it. Cover skillet closely and set back where chicken will cook slowly. Turn the pieces occasionally and when they are a rich golden brown in color, take them out and keep in warm place until ready to serve.

For the puffs, make a rich biscuit dough, roll thin and cut in diamond shaped pieces. Fry quickly in the lards and use as a garnish for the chicken.

To make the gravy, pour off all the lard, strain it and put away for future use. Put a tablespoonful of butter in the skillet with a tablespoonful of flour, stir until smooth and of a light brown color, add a cupful of boiling water and let boil up once.

Mrs. J. W. Young.

CHICKEN GLACE.

Cook the chicken very tender, chop fine and season to taste with pepper, salt and a little butter. To a pint of the hot liquor in which chicken was boiled add $\frac{1}{2}$ ounce gelatine soaked in a little cold water. When thoroughly dissolved mix with the chopped chicken and put in mold lined with 3 hard boiled eggs cut in slices. Set on ice for 6 hours, remove from mold and garnish with parsley or crisp lettuce leaves.

Mrs. Proctor McCutcheon.

CHICKEN STEW WITH TOMATOES.

Cut up a chicken as if to fry. Put it in saucepan with 1 quart of water and boil until very tender. Add 1 can of tomatoes, 1 large spoonful of butter, salt and pepper to taste, and boil until thick, stirring often. Just before serving add $\frac{1}{2}$ cupful of sweet cream.

Mrs. A. J. Paxton.

CHICKEN PIE.

(Without Pastry.)

Boil 1 good sized chicken until tender enough to strip from the bones. Cut up and prepare a rich gravy to cover the chicken. Have ready enough creamed Irish potatoes to cover this about 1 inch thick. Brown and serve hot.

Mrs. S. R. Dunn Jr.

CHICKEN TERRAPIN.

One chicken boiled tender and cut in small pieces $\frac{1}{4}$ pound

of butter, 2 tablespoonfuls of flour, 1 pint of cream, 3 hard boiled eggs, $\frac{1}{2}$ tumbler sherry wine. Melt the butter in a saucepan, stir in the flour and add the cream which has been heated in a double boiler. Stir until smooth and add the chopped chicken and yolks of the hard boiled eggs mashed smooth and mixed with the sherry. Stir in the whites cut in small pieces and use salt and red pepper to taste. Serve very hot.

Mrs. Sadie U. Ferguson.

CHICKEN PIE.

Disjoint a fat pullet not quite grown, season with salt, pepper and butter, and dredge with flour. Cover well with cold water and stew slowly until tender. Line a 2 quart baking dish with a thin crust made of rich biscuit dough and lay in the pieces of chicken. Pour over it the gravy and 1 egg well beaten and mixed with a cupful of rich sweet milk and, if desired, several slices of hard boiled egg and a few bits of boiled breakfast bacon. The pan should be nearly full of gravy. Roll the top crust thin and put on very loosely. Prick and bake rather slowly.

BROILED BIRDS.

Wipe dry and truss with slices of bacon in a broiler, salt and pepper. Place over live coals. Baste with butter. Five minutes are enough to cook birds of white meat, 2 minutes on the breast side and 3 minutes on the other. Squabs and other birds of dark meat require longer time.

Mrs. Harley Metcalfe.

ROAST QUAIL OR PRAIRIE CHICKEN.

Dress carefully and wipe dry. Tie a piece of salt pork over the breast of each bird and put into a steamer over boiling water, covering closely. Steam 20 minutes, take out, remove the pork, and put into the oven until brown, basting often with butter.

Mrs. Arthur Shepherd.

WILD DUCK.

Parboil duck in salt water and sage. When tender wash in strong vinegar and let it stand in vinegar while making the following sauce: Put 3 tablespoonfuls butter in a hot frying pan, add 3 tablespoonfuls flour and 3 large onions chopped. Cook till brown, then add 1 cup tomatoes, 1 tablespoonful Worcestershire sauce and cook 15 minutes. Pour sauce over duck and

keep hot in close covered pan until ready to serve.

Mrs. A. G. Paxton.

GOOSE FRICASSEE.

Wash the goose thoroughly, cut in pieces and rub well with pepper, salt and a little garlic. Leave in this seasoning over night, then boil steadily and closely cover until tender. When nearly done skim off 2 or 3 tablespoonfuls of the fat and brown in it a large piece of onion chopped fine, a small piece of garlic and a large spoonful of flour. Add this to the goose with a cupful of tomatoes and a little chopped parsley and celery. Cook closely covered, and if there is much fat on the gravy skim it off before serving.

Mrs. Bergman.

ROAST TURKEY.

Rub a dressed turkey thoroughly with salt, tie the legs down, and cut two joints from the wing. Fry a chopped onion in 2 tablespoonfuls of lard and butter. Add a quart of stale bread crumbs (more if turkey is large) which have been soaked in enough water to thoroughly saturate. Season highly with salt, pepper and a pint of chopped celery. Fry all together and remove from the fire to cool. Stuff the turkey, lard it all over, put in a pan with a little water and bake slowly. When done taste with a cup of cream to make it brown nicely.

Mrs. P. Evie Metcalfe-Collins.

ROAST TURKEY WITH OYSTER DRESSING.

Rub a 10-pound turkey thoroughly with pepper and salt, inside and out. Make a dressing of 1 quart of stale light bread and biscuit, crumbed fine and mixed with sufficient water to make it stick together. Season with 2 tablespoonfuls of butter, add salt, black and red pepper to taste. Mix in 2 dozen oysters, which have been dried, and stuff the turkey lightly, allowing room for dressing to swell. Dredge the turkey and pan with flour, let the flour brown a little in the pan, pour on a quart of boiling water, cover closely and cook about 3 hours.

Mrs. Mary F. Harbison.

PASTRY.

GOOD PIE CRUST.

The secret of making good pie crust is to use as little water as possible to get the dough into shape. Put a cup of lard and a teaspoonful of salt to a quart of flour. This should make 4 crusts. Work the lard into the flour with the tips of fingers until it is thoroughly mixed; add a little cold water and press the dough together hard, then turn out on a well-floured board and roll only one way. For a fruit pie, dust a little flour on the bottom before putting in the fruit.

In making pies of fresh fruit, put sugar in the bottom. A well beaten egg rubbed with a bit of cloth through the lower crust of pies will prevent the juice from soaking through.

PUFF PASTE.

Use 1 teacup of flour to mix, 1 teacup of flour to roll out, 1 tablespoonful of lard and a pinch of salt. To mix, divide lard into 3 parts, rub 1-3 in dry flour and mix with cold water to make a stiff dough; then roll out very thin, spread with lard and sprinkle with flour. Roll up and roll out again and proceed as above for the last time. Before putting in pan roll as thin as paper.

Mrs. Sally Lyell.

POTATO CRUST.

Take 1 cup of mashed potatoes, 1 egg, 2 tablespoonfuls of butter, 1 cup of milk and a pinch of salt. Beat together until smooth, and then work in flour enough to make dough. It should be $\frac{1}{2}$ inch thick and as soft as can be handled.

Mrs. A. Hider.

CREAM PUFFS.

Take $\frac{1}{2}$ pint of water, 4 ounces of flour, or 8 tablespoonfuls butter the size of an egg, and 4 eggs. Put the water and butter on to boil, as soon as it boils turn in the flour and stir quickly over the fire until it sticks together, forming a ball, which leaves the pan. Stand away to cool. When cool add 1 egg at a time, beating all the while. After adding the last egg beat vigorously for 5 minutes. Stand in a warm place for half hour,

stirring occasionally, then drop by tablespoonfuls on buttered tins, leaving a space of 2 inches between each puff. Bake in a quick oven about 20 minutes. Try by picking them up. If perfectly light, they are done. As they burn quickly, watch carefully. When cold, make an opening in one side about the middle of the puff and fill with the following:

The Filling—One-half pint of milk, 1 tablespoonful of corn starch, 4 tablespoonfuls of sugar, 4 eggs, 1 teaspoonful of vanilla. Put the milk on to boil in a double boiler. Beat the eggs, without separating, and the sugar together until light, add the corn starch and stir into the boiling milk. Stir over the fire until rather thick, then add the vanilla and stand away to cool.

Mrs. J. B. Scruggs.

COCOANUT PIE.

Use 1 cup of sugar, 1 cup of sweet milk, 1 tablespoonful of butter, 2 eggs, 1 nutmeg and 1 grated cocoanut.

Mrs. M. O. Shivers.

LEMON PIE.

Take 3 eggs, 2-3 cup white sugar, 1 tablespoonful of corn starch, and butter the size of a walnut. Beat sugar and yolks together; add the butter, melted, and corn starch. Add 1-3 cup of sweet milk and stir well, then add the juice of 2 lemons and grated rind of one. Pour into pie plate lined with rich crust and bake, not too fast. Beat the whites to a stiff froth and add 3 tablespoonfuls of white sugar, spread over top of pie and set in oven until a light brown.

Mrs. J. B. Watt.

LEMON PIE.

Take a deep dish, grate into it the rind of 2 lemons; add 1½ cups of white sugar, 2 heaping tablespoonfuls of unsifted flour, or 1 of corn starch; stir it well together. Then add the yolks of 3 well beaten eggs. Beat thoroughly, add juice of the lemons, 2 cups of water, and butter the size of a walnut. Set this on the stove in another containing boiling water and cook until it will dip up on the spoon like cold honey. Take off and when cooled pour into a deep pie tin lined with pastry which has been baked. Beat the whites with 3 small tablespoonfuls of sugar; spread this on top and place in oven to set and brown slightly. This makes two large pies.

Mrs. M. R. L. Wadlington.

LEMON PIE.

Take 8 eggs, 8 tablespoonfuls of sugar, 2 lemons, rind of 1 grated; 1 pint of water, and butter size of an egg. Cream butter, sugar and yolks together. Whip the whites and add. Squeeze the juice of lemons, soak the rinds in the water and strain. Add the juice to this and gradually stir into the first mixture. Bake in pastry. Mrs. F. M. Halbert.

CUSTARD PIE.

Use 1 pint of sweet milk, 1 cup of sugar, 1 tablespoonful of butter, 2 tablespoonfuls of flour, and yolks of 4 eggs. Flavor with lemon. Prick the crust well with fork to prevent blistering and bake slightly. Fill with the custard and bake. Use whites as meringue.

CREAM PIE.

Use 1 cup of sugar, 1 cup of sweet cream, 1 tablespoonful of flour, 1 tablespoonful of soft butter. Flavor with nutmeg. Mix flour with sugar, then add the butter, whites of 2 eggs well beaten, and cream. Bake in one crust.

PUMPKIN PIE.

Take 2 cups of stewed pumpkin, 2-3 of a cup of sugar, 1 cup of sweet milk, 2 eggs, 1 teaspoonful of ginger; should be 1 quart when made.

SWEET POTATO CUSTARD.

Take 4 medium sized sweet potatoes, 1 quart of sweet milk, 4 eggs, 1 pint of white sugar and $\frac{1}{2}$ nutmeg grated. Boil the potatoes until a fork can easily be slipped into them, then sprinkle with salt very slightly, and add a piece of butter the size of an egg. Beat yolks of eggs and froth the whites. Mix all the ingredients, reserving the frothed whites of eggs for the last thing. Bake in rich crust. Mrs. E. H. Taylor.

GRAPE TARTS.

Remove pulp from grapes, cook until tender and rub through a sieve to take out the seeds. Add to the skins. Cook five minutes, sweeten to taste and seal in jars for winter use. This makes a delicious tart, served on individual pie crusts and heaped with sweetened whipped cream. Mrs. N. S. Neilson.

SWITCH PIE.

Make apple sauce, sweeten, and flavor with nutmeg. Spread thick upon light pie crust baked in a shape, or in individual tins. Heap sweetened whipped cream an inch thick on the pie and serve very cold.

Mrs. Edmund Taylor.

SHARKEY PIE.

Yolks of 4 eggs, 1 cup of sugar, $\frac{1}{2}$ cup of butter, 1 cup of jam, 1 nutmeg, and wineglass of wine. Bake in pastry. Use whites as meringue.

MOLASSES PIE.

Use 2 cups of dark molasses, 1 cup of sugar, $\frac{1}{2}$ cup of butter. Boil ingredients and thicken with 1 tablespoonful of flour and 1 tablespoonful of meal rubbed to smooth paste in cold milk. After the mixture has cooled slightly add 1 cup of sweet milk and 4 well beaten eggs. Flavor with vanilla and bake on crusts. This will make two pies. Serve hot or cold.

Mrs. Edmund Taylor.

MOLASSES PIE.

Take 1 small teacup of sugar, 1 small teacup of molasses, $\frac{1}{2}$ teacup of buttermilk, 1 tablespoonful of butter, 3 eggs, 1 tablespoonful of corn starch, and a pinch of nutmeg. This is enough for one large pie.

Mrs. Charles Peacock.

PINEAPPLE PIE.

Take 1 cup of sugar, $\frac{1}{2}$ cup of butter, 1 cup of sweet cream, 5 eggs, 1 pint of grated pineapple. Beat butter and sugar to a cream, add beaten yolks of eggs, then the pineapple and cream, and lightly fold in the beaten whites. Bake with one crust only.

Mrs. A. G. Paxton.

OLD-FASHIONED CHESS CAKE.

Yolks of 8 eggs, $\frac{1}{2}$ pound of butter, $\frac{1}{2}$ pound of sugar, juice of 1 lemon or orange, and grated rinds of two. Bake in rich pie crusts.

Mrs. E. A. Stacy.

CHOCOLATE PIE.

Yolks of 2 eggs, 1 cupful sugar, 4 tablespoonfuls grated chocolate melted, 1 tablespoonful corn starch, 1 cupful of milk.

Cook until thick, bake in rich pie crust and cover with meringue made of whites of 2 eggs well beaten, and 2 tablespoonfuls sugar. Brown lightly in moderate oven.

Mrs. J. E. Brady.

JELLY PIE.

Four eggs beaten separately, 2 cupfuls sugar, 1 cupful butter, 1 cupful cream or milk, 1 cupful acid jelly, 2 cupfuls corn starch. Heat milk, add corn starch mixed with a little cold water. cook until thick. Remove from fire, cool a little and mix with butter, sugar, yolks of eggs and jelly, which have been thoroughly creamed together. Add stiffly beaten whites last and bake in rich crust in medium oven.

Mrs. J. C. Pettit.

ORANGE PIE.

One and one-half cups of white sugar, 2 heaping tablespoonfuls of flour; mix well together, add the yolks of 4 well beaten eggs, add the juice of two tart, juicy oranges, and part of the rind grated, two cups of water and butter the size of a walnut. Cook in a double boiler until quite thick. Take off the stove and allow to cool, and pour into pie tins lined with pastry which has been baked. Beat the whites with 4 tablespoonfuls of sugar, spread on top and set in the oven to brown slightly. This will make two pies.

Mrs. E. A. McLaughlin.

ORANGE STICKS.

Cut into strips the peel of three or four clear colored oranges. Place on the stove in cold water and boil about 10 minutes. Pour off the water and repeat three times. Let drain free of water. Prepare a syrup of 2 cups of sugar and $\frac{1}{2}$ cup of water, add the peel, and when all the syrup has been absorbed roll in granulated sugar.

Mrs. E. A. McLaughlin.

PUDDINGS, SAUCES AND DESSERTS.

MACARON PUDDING.

Three eggs, 1 pint of sweet milk, $\frac{3}{4}$ cup of sugar, 1 tablespoonful of granulated gelatine, vanilla to flavor and 12 macaroons. Heat the milk, add to yolks of eggs beaten light with the sugar; cook in double boiler until thick and then pour over the whites, beaten very light; add the gelatine, which has been soaked a few minutes in a little cold water. Flavor and set in a cool place until it begins to congeal; put half of the mixture in a glass bowl, sprinkle with 6 crumbled macaroons, set on ice and in half an hour add the balance of the custard. Cover with another layer of macaroons and set on ice until very firm. Serve with whipped cream.

Mrs. J. D. Barbee Jr.

ENGLISH PLUM PUDDING.

Use $\frac{1}{2}$ pound of butter, 1 pound of raisins seeded, $\frac{1}{2}$ pound of citron cut fine, 1 pound of currants, 1 pound of bread crumbs, $\frac{1}{2}$ pound of nuts, 1 pound of brown flour, 1 pound of beef suet chopped fine, 1 pound of sugar, 1 tablespoonful each of allspice and cinnamon, $\frac{1}{2}$ tablespoonful each of ginger, mace, and nutmeg, 8 eggs, 2 chopped apples, 1 pint of cider. Roll fruit in flour and steam 4 to 6 hours; serve with orange or brandy sauce.

Miss Birdie Robertshaw.

FRUIT PUDDING.

Take 1 cup of suet or butter, 1 cup of molasses, 1 cup of sweet milk, 1 cup of raisins, $3\frac{1}{2}$ cups of flour, 3 teaspoonfuls of baking powder. Flavor with spices to taste. Mix and steam $3\frac{1}{2}$ hours. Serve with a sauce.

Mrs. H. E. Wetherbee.

RAISIN PUDDING.

Take $\frac{1}{2}$ pound of chopped raisins, $\frac{1}{2}$ pound of beef suet, chopped and shredded, 3 eggs, 1 teacup of rich sweet milk, 1 scant cup of sugar, 6 tablespoonfuls of flour, 1 pinch of salt. Dredge raisins in half of the flour. Flavor with nutmeg, or better, extract of bitter almond. Put in a bag dredged with flour. Drop in enough boiling water to cover and let cook for 3 hours.

Mrs. P. E. Metcalf-Collins.

RAISIN PUFFS.

Take $\frac{1}{2}$ cup of butter, 2 eggs, 2 tablespoonfuls of sugar, 2 cups of flour, 3 teaspoonfuls of baking powder, 1 cup of raisins chopped fine. Steam in small cups $\frac{1}{2}$ hour. Serve with whipped cream to which has been added a little sugar and vanilla. (For 6 persons.)

Carrie E. Stocking.

PRUNE PUDDING.

Rub sufficient stewed prunes through a colander to make 1 cupful. Beat whites of 4 eggs very light. Add 2 tablespoonfuls of sugar, the prune pulp, and 1 teaspoonful of vanilla. Beat well, pour into a 2 quart baking dish and bake 20 minutes. Serve hot with whipped cream.

Mrs. J. D. Barbee Jr.

PRUNE PUDDING.

Take 14 prunes, 3 eggs, 3 teaspoonfuls of sugar, $\frac{1}{2}$ cup pecan meats. Wash and cover the prunes with cold water, cook until tender, then rub through a colander and add the syrup in which the prunes were cooked and the nuts. Beat the whites of the eggs very light with the sugar and fold in the prunes and nuts. Pour into a buttered pan set in a vessel of boiling water in a moderate oven and bake 30 minutes. Remove and let stand 5 minutes. Turn out, garnish with the prune kernels, or pecans, and serve with whipped cream.

Mrs. J. R. Countiss.

DELMONICO PUDDING.

Use 1 quart sweet milk, 4 eggs, 5 tablespoonfuls of sugar, 4 tablespoonfuls of corn starch and flavor with vanilla. Put the milk in a pan large enough for pudding, leaving out a little milk to mix with the starch, let milk boil, then add yolks of eggs, sugar and starch, well beaten, stirring until it thickens. Beat the whites of the eggs with 6 tablespoonfuls of sugar, spread on the pudding and brown slightly in oven. Serve cold with sauce.

Mrs. D. M. S. Cox.

SNOWBALL CAKES WITH SAUCE.

Take 1 cupful of sugar, $\frac{1}{2}$ cupful of milk, 1 large tablespoonful of butter, 1 level teaspoonful of baking powder, $\frac{1}{2}$ tea-cupful of raisins, if desired, 2 cupfuls of sifted flour, and the beaten whites of 3 eggs. Flavor to taste. Grease cups, fill with batter and place in steamer over boiling water for 15 minutes. Serve hot with sauce.

Mrs. J. H. Moore.

HONEYCOMB PUDDING.

Use 1 cup of molasses, 1 cup of sour milk or cream, 1 cup of flour, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of butter, 4 eggs. Beat eggs well and then add sugar, butter and molasses. Mix thoroughly and dissolve 1 teaspoonful of soda in the sour cream and add to the mixture. Stir in the flour last. Bake in a deep pan in a moderate oven. Serve with cream.

Mrs. George Pierce.

BLACKBERRY PUDDING.

Two eggs, 1 cup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sour milk, 4 cups of flour, 1 teaspoonful of soda sifted into the flour, $\frac{1}{2}$ teaspoonful of salt, and 3 pints of berries. Bake and serve with sauce.

Mrs. J. C. Brandon.

CHOCOLATE PUDDING.

Melt $\frac{1}{4}$ cake of chocolate in 1 cup of sweet milk, add 1 $\frac{1}{2}$ cupfuls of grated bread crumbs, and, one by one, the yolks of 5 eggs. Then add 1 cup of sugar, 1 cup of sweet milk, and beaten whites of 5 eggs. Set pan in water and bake in a moderate oven for 40 minutes. Serve with cream or hard sauce.

Mrs. Alan Montgomery.

A DELICIOUS DESSERT.

Make a sponge cake of 10 eggs, 2 cups of sugar, 2 cups of flour, 2 teaspoonfuls of baking powder. After baking, slice or break the cake in pieces and let it dry in the oven. Place on individual plates and pour over it orange juice and pulp chopped fine, then pour over this a boiled custard. Spread with whipped cream flavored with almond, and garnish with Maraschino cherries.

Mrs. Wm. Connell.

APPLE SAGO PUDDING.

Pare and scoop out some apples and put in a baking dish. Take 7 tablespoonfuls of sago and soak $\frac{1}{2}$ hour in a pint of cold water(add a little more water and boil until tender. Sprad it over the apples and sprinkle with cinnamon and sugar. Bake until apples are done. Serve with sweetened cream.

Mrs. H. E. Wetherbee.

TAPIOCA PUDDING.

Use $\frac{1}{2}$ cup of tapioca, $1\frac{1}{2}$ pints of sweet milk, 3 eggs and $\frac{3}{4}$ cupful of sugar. Soak the tapioca over night. Next morning boil with the sweet milk. Beat the yolks with the sugar. In a pudding dish placed in a larger pan of water on the stove, pour the hot milk and tapioca on the eggs and sugar, let boil until it thickens. Flavor with lemon or vanilla. Set inside of stove until it bakes. Then spread on meringue made of the whites beaten with 3 teaspoonfuls of sugar.

Mrs. T. P. McMahon.

VELVET PUDDING.

Beat 5 eggs separately, $\frac{1}{2}$ cup of sugar, 4 tablespoonfuls of corn starch (3 pints of sweet milk. Dissolve the corn starch in a little cold milk, add the yolks of the eggs and 1 cup of sugar. Boil the milk and pour slowly into the mixture while boiling, cook until thick enough to cut with a knife. Flavor with lemon or vanilla and pour into a baking dish; cover the top with the whites of eggs, well beaten with $\frac{1}{2}$ cup of sugar, brown slightly, and serve cold with whipped cream.

Mrs. John N. Dunn.

STUFFED APPLES.

Pare and core 6 large apples; stuff the cavities with chopped dates, raisins and nuts; sprinkle the tops with sugar and butter and bake a light brown. Prepare a meringue with the whites of 3 eggs beaten very stiff and 3 tablespoonfuls of sugar and heap on top of the apples. Brown slightly and serve cold. Whipped cream may be used instead of the meringue.

Mrs. Proctor McCutcheon.

WOODFORD PUDDING.

One glass of flour, $\frac{1}{2}$ glass of sugar, $\frac{1}{2}$ glass of butter, 1 glass of jam or preserves, 1 teaspoonful of soda dissolved in $\frac{1}{2}$ glass of sour milk. Mix all together, flavor with nutmeg or cinnamon, bake till done and serve hot with sauce.

SAUCE.

Boil 1 cup of sugar, 1 cup of water, and a slice or two or lemon, adding some chopped nuts when ready to serve.

Mrs. J. P. Finlay.

BROWN BETTY.

Fill a pudding dish with tart apples, pared and sliced, alternating with thin layers of bread crumbs, sugar, nutmeg and bits of butter. Add a little water, cover the dish and bake for an hour. Remove the cover and brown. Serve hot with hard sauce made by creaming $\frac{1}{2}$ cup of butter with $1\frac{1}{2}$ cups of sugar.

BIRD'S NEST PUDDING.

Pare and core enough apples to fill a pudding dish. Make a custard of 1 quart of sweet milk and yolks of 6 eggs. Sweeten and flavor with spice, then pour over apples and bake. When done use the whites of the eggs beaten stiff with 6 tablespoonfuls of sugar as a meringue. If served cold, whipped cream improves this.

Mrs. R. T. Starrett.

STRAWBERRY SHORT CAKE.

Two cups of flour, 2 tablespoonfuls of butter, 2 teaspoonfuls of baking powder, and a pinch of salt. Mix with milk and roll out in two layers and bake. Butter and spread with berries, over this spread a meringue made with the beaten whites of 2 eggs and 2 tablespoonfuls of sugar. Brown quickly without cooking berries; serve with whipped cream and a cup of sweetened juice.

Mrs. Jennie Simson Turner.

CRACKER PUDDING.

Take 1 dozen crackers, 1 dozen eggs, 1 cup of sugar, 1 cup of sweet milk, $\frac{1}{2}$ cup of raisins, $\frac{1}{2}$ cup of almonds blanched, $\frac{1}{2}$ cup of butter. Cream butter and sugar together, then add the well beaten yolks. Put the almonds and raisins in next, then the dissolved crackers and milk. Just before cooking add the well beaten whites. Cook 20 minutes.

Mrs. Sol Brill.

SAUCE FOR CRACKER PUDDING.

One teacup of butter, 1 coffee cup of white sugar, 1 teacup of cream or rich milk. Cream the butter and sugar, then add the cream or milk. Set in water and stir until thick. Flavor to taste.

Mrs. Sol Brill.

CREAM SAUCE.

One teacup of powdered sugar, scant $\frac{1}{2}$ cup of butter, $\frac{1}{2}$

cup of rich cream. Cream butter and sugar thoroughly and add cream. Stir all into $\frac{1}{2}$ cup of boiling water. Place on stove for a few minutes, stirring constantly. Remove and add flavoring. Mrs. Starrett.

SAUCE FOR PUDDINGS.

Take 1 cup of sugar, 2 tablespoonfuls of butter and 1 tablespoonful of flour, wet with a little cold water and stir till like cream. Add 1 pint boiling water, let boil 2 or 3 minutes, stirring all the time. Flavor to taste.

DANDY PUDDING.

One quart milk, 4 eggs, 2 tablespoonfuls of corn starch, $\frac{1}{2}$ cupful of sugar, 1 teaspoonful of vanilla. Put the milk on to boil; moisten the corn starch with a little cold milk and add to the boiling milk. Stir and boil for 5 minutes. Beat the yolks of the eggs and sugar together until light, and add to the boiling milk. Take from the fire, add the flavoring, and pour it into a baking dish. Beat the whites of the eggs to a very stiff froth, add to them 2 tablespoonfuls of powdered sugar, and heap on the top of the pudding. Put it in the oven a few minutes, until a light brown. Serve ice cold.

Mrs. Le Roy Percy.

PINEAPPLE GELATINE.

Soak $\frac{1}{4}$ box of gelatine in $\frac{1}{4}$ cup of water. Beat the yolks of 2 eggs with 4 tablespoonfuls of sugar until light, then add the gelatine, which has been put on stove a moment to dissolve. Beat in 1 pint of cream that has been whipped, then a can of grated pineapple, last the whipped whites of the eggs. Put on ice until firm. Decorate with Maraschino cherries.

Mrs. Charles Hafter.

CHESTNUT CREAM.

Boil 2 pounds of chestnuts for 15 minutes: Peel off all the skin and cook in fresh milk until very soft. Drain and rub through a sieve. Whip 1 pint of cream very stiff, sweeten to taste and fold in the chestnut pulp.

Mrs. Geo. B. Shelby.

STRAWBERRY CHARLOTTE RUSSE.

Whip 1 quart of cream, sweeten and flavor with sherry

wine. Line a large glass bowl with lady fingers, cover with strawberries and powdered sugar and add half the whipped cream, next another layer of lady fingers, then more berries and the rest of the cream. Set on ice until ready to serve.

Mrs. J. E. Aiken.

ANGEL FOOD.

Dissolve $\frac{1}{2}$ box of gelatine in 1 quart of sweet milk. Beat together yolks of 3 eggs, 1 cup of sugar and the juice of 1 lemon. Stir into gelatine and milk, let barely come to a boil, stirring constantly. Flavor with vanilla. When nearly cold add the whites of eggs beaten to a stiff froth, mix well through the custard. Pour into molds and set away to cool.

Mrs. F. M. Brougher.

ORANGE CHARLOTTE.

Soak $\frac{1}{2}$ box gelatine in $\frac{1}{2}$ cup of water for 2 hours. Add $1\frac{1}{2}$ cups boiling water and strain. Then add 2 cups of sugar, 1 cupful of orange juice, pulp and juice of 1 lemon. Stir until the mixture begins to cool, then add the whites of 6 eggs beaten to a stiff froth. Beat the whole until it is so stiff that it will barely pour into molds. If preferred line the molds with sections of oranges. When cold serve with whipped cream or sauce.

Mrs. W. P. Conner.

CABINET PUDDING.

Dissolve $\frac{1}{2}$ box of gelatine in a little cold water, then add 1 glass of claret and put on stove to boil. When boiling, add the beaten yolks of 8 eggs and 2 cups of sugar. Set aside to cool, then add the whites of the eggs beaten stiff. Put in the above mixture 2 dozen macaroons, 1 cup of nuts, $\frac{1}{4}$ pound crystallized cherries, put all in a mold and set on ice to congeal. Serve with whipped cream and Maraschino cherries.

Mrs. Nathan Goldstein.

AMBROSIA.

Fill glasses with crushed ice and set in a shallow dish also filled with ice. When chilled empty glasses of ice and put into each glass 1 teaspoonful of grated pineapple, 1 tablespoonful of orange pulp, 1 tablespoonful of grape juice and pulp, $\frac{1}{2}$ dozen Maraschino cherries, and 3 large strawberries cut into thirds. Sprinkle each layer lightly with sugar and pour 1 teaspoonful of lemon juice on top. Prepare 15 minutes before serving, leaving glasses in the dish of ice until ready to use.

Mrs. R. B. Campbell.

PRESERVES AND JELLIES.

Pare fruits for preserves and jellies with a silver knife and drop into cold water to prevent discoloration. The fruit should be fresh and not over-ripe. Use granulated sugar and boil preserves gently. Use a porcelain or granite vessel and if the preserves stick to the bottom, even slightly, change at once to a clean kettle. A handful of marbles added to a kettle of jam or marmalade will lessen the danger of sticking. To prevent mould put a few drops of glycerine around the edges of the jar before screwing on the cover, or cover with a circular piece of paper dipped in brandy. Fruit not quite ripe is best for jelly.

APPLE CHOPS.

Peel firm apples and cut into small pieces. Weigh and to each pound of fruit allow 1 pound of sugar. Make a syrup in the proportion of 1 pound of sugar to $\frac{1}{2}$ cup of water, bring to a boil, skim, add the chopped apples, and cook slowly until the syrup is like jelly. If liked, flavor with thin slices of lemon or bits of race ginger.

BLACKBERRY OR RASPBERRY JAM.

Pick the fruit over, wash carefully, weigh, put into a preserving kettle and cook until tender. For each pound of fruit add $\frac{3}{4}$ pound of sugar and cook until the juice will jelly, stirring frequently, as jam scorches easily.

STRAWBERRY JAM.

Cook as above, allowing a pound of sugar for each pound of fruit.

CHERRY PRESERVES.

Seed the fruit with a new hairpin, leaving some unseeded for the flavor. Mix with sugar, pound for pound, let stand over night and cook till the cherries are tender, when they should be removed with a perforated ladle and the juice cooked till quite thick.

DAMSON OR PLUM PRESERVES.

Select fruit not too ripe, remove the stems, wash, and pierce

each plum with a fork. Put into kettle 6 pounds of fruit with 6 pounds of sugar and 1 cupful of water. Boil slowly until plums are tender, but not mushy. Remove from the syrup and boil the latter until thick.

WILD PLUM JELLY.

Put wild plums, not over-ripe, into a kettle and cover with cold water. As soon as it comes to a boil, strain off the juice through a cheese cloth bag and cover plums again with cold water. Boil, strain off the juice, and cover the pulp a third time with cold water. After boiling and straining 3 times, mix all the juice. Use $\frac{3}{4}$ pint of sugar to 1 pint of juice and cook till it jellies, skimming carefully while cooking.

Mrs T. P. McMahon.

FIG PRESERVES.

Select grown fruit, not quite ripe, and soak in weak, warm soda water until the skins can be removed. Peel and allow $\frac{3}{4}$ of a pound of sugar to each pound of fruit. Make a syrup, drop in the figs and boil until tender and clear, removing all impurities as they rise. Take out the figs, boil syrup till thick, put back the fruit and bring to a boil. Seal while hot.

Mrs. E. H. Taylor.

GRAPE PRESERVES.

Pulp the grapes and boil pulp till soft enough to strain through a colander. Remove the seeds, add the skins to the pulp, weigh, and add 1 pound of sugar for each pound of fruit. Cook until thick.

GREEN GRAPE JELLY.

Put 2 quarts of stemmed green apples into a stone jar with 1 pint of water. Place the jar in a kettle of boiling water and cook till the grapes are soft, mashing them well. Strain through a flannel jelly bag. Measure the juice and for each pint allow 1 pound of sugar. Boil the juice 20 minutes, add the sugar which has been heated very hot in the oven, and boil hard 1 or 2 minutes longer, by which time it should be jelly. Green wild grapes make delicious jelly.

MARMALADE.

Fruit too ripe for preserving will make good marmalade.

For 2 pounds of fruit allow $\frac{3}{4}$ pound of sugar and $\frac{1}{2}$ pound of water. Boil until very thick, stirring constantly.

MINT JELLY.

To 5 pounds of sliced tart apples allow sufficient water to cover and a large handful of fresh mint (more if the flavor is not pronounced). Boil until the apples are soft, strain through a flannel bag and color green with artificial coloring. For 1 pint of juice allow 1 pint of sugar and cook rapidly until it jellies.

PEACH PRESERVES.

White peaches make the best preserves. Pare, remove from the stones and mix with sugar, pound for pound, and let stand all night. Drain off the syrup, boil and skim, then put in the peaches. Boil slowly till tender, remove the fruit and boil syrup till thick.

Mrs. E. H. Taylor.

QUINCE PRESERVES.

Peel the quinces and drop into cold water. Cut in cross sections, cutting out the core and making rings. Cover the fruit with cold water and boil till tender. Use pound for pound of sugar and make a syrup of the water in which the quinces were boiled. Add the fruit and cook slowly for an hour, or until it becomes a rich, dark red color.

QUINCE JELLY AND MARMALADE.

Peel, quarter and core the quinces, cover with cold water and cook rapidly until soft. Drop through a jelly bag without squeezing. Measure the juice and boil 20 minutes. Allow 1 pound of sugar for each pint of juice; heat the sugar, add to the juice, and boil rapidly for 2 or 3 minutes, or until a little dropped on a cold plate will jelly, skimming carefully while cooking. To each pound of pulp left in the jelly bag add $\frac{1}{2}$ pound of sugar and boil till thick and smooth, for marmalade.

STRAWBERRY PRESERVES.

Cook only 4 pounds of fruit at a time and weigh after capping. Moisten 4 pounds of sugar with as little boiling water as will make it thoroughly wet. Cook until it strings, as for icing, put in the berries and boil hard for 20 minutes, when the syrup should jelly and the berries be done. Seal while hot in Mason jars.

Mrs. S. P. McCutcheon.

GREEN TOMATO PRESERVES.

Take a peck of small green tomatoes, 6 lemons sliced thin, 6 pounds of sugar, and 2 or 3 pieces of white ginger root. Pierce the tomatoes with a fork to prevent bursting and cook slowly until the fruit is transparent and the syrup thick.

SUN PRESERVES.

Use large fresh strawberries, currants, gooseberries, cherries, red raspberries or blackberries. Wash without bruising, allow $\frac{3}{4}$ pound of sugar to each pound of fruit, and put fruit and sugar in alternate layers in a granite kettle. Do not use more than 6 pounds of fruit at a time. Stand aside till the bottom of the kettle is covered with juice, then cover and heat very slowly till it boils. Boil gently without stirring 15 minutes and skim. Pour the mixture into large platters to the depth of an inch and set in the sunniest spot possible. Cover with mosquito netting to keep out flies. About an hour before sunset bring the fruit indoors and scrape all into one crock. The following morning pour into platters and again expose to the sun. Continue this process until the syrup is very thick and almost a jelly, three days usually being sufficient.

CITRON.

Select a watermelon with thick rind, remove the red meat and the green outer rind and cut into pieces 2 inches square. Line a kettle with green grape leaves and fill with the rind, covering each layer with grape leaves. Add a few lumps of alum and fill the kettle with water. Cover with a thick cloth and simmer 2 hours. Make a syrup of $1\frac{1}{2}$ pounds of sugar and 1 pint of water for each pound of rind. Mix with white of egg, boil and strain. Add the rind and cook about 2 hours. Remove rind, boil syrup quite thick, add the rind and let stand 24 hours. Drain off syrup, add the juice of 1 lemon to each quart of syrup and boil till very thick. Put rind in jars, fill with hot syrup and seal.

PICKLES AND CATSUPS.

CUCUMBER PICKLES.

Select 1 gallon of medium sized cucumbers which have been in brine some weeks. Soak 3 days in fresh water, changing the water every day. Pack in a stone jar and add $\frac{1}{4}$ pound ground mustard, 3 large onions sliced, 1 cup of sugar, 2 tablespoonfuls of pickling spices which have been boiled in 1 cup of vinegar and allowed to cool. Fill jar with cold vinegar. Ready for use in 3 or 4 days.

Mrs. R. A. Meek.

SMALL CUCUMBER PICKLES.

Select small cucumbers 2 or 3 inches long. Wash clean and soak 24 hours in brine made of 1 cupful of salt to a quart of water. Remove the cucumbers from the brine, rinse in fresh water and pack in glass jars mingled with a few small white onions, a pod or 2 of red pepper and 1 clove of garlic. Bring strong white vinegar to the boiling point, fill the jars and seal while hot. Examine the jars at intervals, and where necessary fill up with boiling vinegar. A bit of horseradish in each jar prevents mould.

Mrs. J. D. Barbee Jr.

RELISH.

Slice 2 heads of cabbage, and cut 1 bunch of celery and 3 or 4 red peppers in small pieces. Salt slightly and set away over night. Press out all the water, add 1 ounce of white mustard seed, $\frac{1}{2}$ ounce thick cinnamon, sugar to taste and enough cold vinegar to cover. Put away in sealed jar without cooking.

Mrs. H. Wilzinski.

MIXED PICKLE WITH MUSTARD DRESSING.

One quart each of small cucumbers, sliced green tomatoes and button onions, 1 large cauliflower separated into flowerets, 4 green peppers cut fine. Make a brine of 1 pint of salt to 4 quarts of water and pour it over the green vegetables; after standing 24 hours in brine drain in a colander.

Make a dressing of one cup of sifted flour, 6 tablespoonfuls of ground mustard, 1 tablespoonful of tumeric, 1 cup of sugar. Mix thoroughly and make a smooth paste with cold vinegar; add

sufficient hot vinegar to this to make 2 quarts of dressing. Cook in double boiler until thick. Put in the vegetables and heat thoroughly before sealing in Mason jars.

Mrs. Edmund Taylor.

CHOW CHOW PICKLE.

One gallon chopped cabbage, 1 gallon chopped tomatoes, 1 pint green pepper, chopped, 1 cupful chopped onion. Salt to taste, let stand a few hours, squeeze well and add 4 tablespoonfuls of white mustard seed, 2 tablespoonfuls of ginger, 1 tablespoonful each of cloves, cinnamon, tumeric and celery seed, 1 pound of sugar and 1 gallon of vinegar. Boil 20 minutes.

Mrs. A. J. Moseley.

CHOW CHOW PICKLE.

Slice 4 large cabbages, 1 peck green tomatoes, 25 medium cucumbers, 1 dozen large onions, 1 dozen green peppers. Mix with one pound of salt and let stand over night. In the morning to 1½ gallons of vinegar add 1 pound of white mustard seed, 4 pints of sugar, 1 ounce of celery seed, 1 pint of grated horseradish, ½ teaspoonful of black pepper, 3 teaspoonfuls of ground mustard, 1 ounce of tumeric, 2 teaspoonfuls each of powdered cinnamon, cloves and allspice. Let come to a boil, add vegetables and cook until thick. Stir well.

Mrs. Will Anthony.

GERMAN DILL PICKLES.

Soak 2 or 3 dozen fresh cucumbers of medium size in cold water for 1 hour. In a stone jar, put a layer of dill, a few grape or perch leaves and a layer of cucumbers, first cutting a slice off each end. Continue till all the cucumbers are in, letting the top layer be of dill. Make a brine of salt and water to taste, add a cupful of vinegar and some pods of red pepper, and pour over the cucumbers, having enough to more than cover them. Weight down with a small plate and a clean brick or stone and add a crust of rye bread to the jar to cause quick fermentation. Set in a moderately cool place for 8 or 10 days, when they will be ready for use.

Mrs. Bergman.

PEACH SWEET PICKLE.

For 7 pounds of peeled peaches use 3 pints of vinegar and 3 pints of sugar. Boil vinegar and sugar together 15 minutes, add the fruit and leave it long enough to scald.

Mrs. S. R. Dunn.

PEACH SWEET PICKLES.

To 7 pounds of peeled peaches allow 3 pounds of sugar, 3 pints of strong vinegar, 2 ounces of stick cinnamon, $\frac{1}{2}$ ounce of whole cloves. Place vinegar, sugar and spices over the fire until it comes to a boil, then put in a layer of fruit and cook until it is soft enough to stick with a fork. Remove and put in another layer of fruit until all is cooked. Put back in syrup till hot through, put in Mason jars, and fill with syrup after it has been boiled till quite thick. Seal while hot.

Mrs. Lemoin B. Wilkinson.

CABBAGE SWEET PICKLE.

To 1 gallon of chopped cabbage add 4 tablespoonfuls of salt, 4 large onions chopped fine, 3 teaspoonfuls of cinnamon, 1 tablespoonful of whole cloves, $2\frac{1}{2}$ pounds of brown sugar and enough good vinegar to cover the mixture. Put in a stone jar and boil 2 hours, covering jar while boiling. Seal in jars while hot.

Mrs. L. A. Bell.

PLUM SWEET PICKLE.

Five pounds of plums, 4 pounds of sugar, 1 quart of vinegar, $\frac{1}{4}$ ounce of whole cloves, $\frac{1}{4}$ ounce of mace, 1 ounce stick cinnamon. Make syrup of vinegar, sugar and spices. Put in plums and cook till tender, but not soft. Put fruit in glass jars and pour over it the syrup cooked down, until quite thick. Screw on tops while hot.

Mrs. A. B. Finlay.

WATERMELON SWEET PICKLE.

Select a ripe melon with a thick rind. Peel off the green skin and cut away all of the ripe soft meat. Cut rind in small pieces $\frac{1}{2}$ inch thick and soak in strong brine for 24 hours. Remove from brine, cover with a strong tea made of race ginger and water, and boil until it looks a little transparent. Make a syrup of 1 pint of vinegar, 1 pound of sugar, $\frac{1}{2}$ ounce of stick cinnamon and the race ginger used in making the ginger tea. Put in the melon, sprinkle with white mustard seed and boil until transparent. Seal while hot.

Mrs. J. H. Wynn.

CANTELOUPE SWEET PICKLE.

Cut canteloupes which are fully grown but hardly ripe in pieces 2 or 3 inches long. Peel and trim off the soft inner part. Soak in cold vinegar weakened with $\frac{1}{2}$ the quantity of water

for 6 or 8 hours. Drain and stick into each piece 2 or 3 cloves. To 7 pounds of canteloupe add 4 pounds of sugar, 1 ounce of stick cinnamon and vinegar enough to cover it. Boil slowly until clear.

Mrs. Jacob Strickland.

CHILI SAUCE.

Eighteen large ripe tomatoes, 6 onions, 6 green peppers (hot), $\frac{3}{4}$ cupful of sugar, 3 tablespoonfuls of salt, 3 cupfuls of vinegar, 1 tablespoonful of black pepper. Scald, skin and chop fine the tomatoes, onions and peppers. Cook until tender, then add sugar, vinegar and spices, if desired. Cook 10 minutes longer and seal while hot.

Mrs. R. T. Starrett.

SWEET PEPPER CATSUP.

Boil 100 large red sweet peppers and 2 large onions till soft. Strain off water and rub pepper pulp through a colander. Thin to proper consistency with vinegar, heat and bottle.

Mrs. Marian Valliant.

TOMATO CATSUP.

To 2 quarts of chopped tomatoes add 1 onion cut fine, 1 tablespoonful of salt and 3 of brown sugar. Boil until quite thick, then press through a sieve. To each 2 quarts of the cooked pulp add 2 tablespoonfuls of dry mustard, 1 of allspice, 1 of black pepper and 1 of cinnamon, 1 teaspoonful of ground cloves, 1 teaspoonful of grated nutmeg, $\frac{1}{2}$ teaspoonful of cayenne pepper and $\frac{1}{2}$ pint of good vinegar. Boil until thick.

Mrs. J. J. Harty.

TOMATO CHUTNEY.

Two pounds of tomatoes, $\frac{1}{4}$ pound currants, $\frac{1}{2}$ ounce garlic, $\frac{1}{4}$ pound sugar, 2 ounces whole ginger. Salt to taste. A few ripe chili peppers. Pound all well together, add 1 pint of vinegar and boil a few minutes, cool and bottle for use. A nice sauce or relish for meats.

TOMATO CATSUP.

To 1 gallon of tomatoes add 4 tablespoonfuls of salt, 4 tablespoonfuls of cloves, 1 tablespoonful of mace, 1 tablespoonful of cayenne pepper, 2 tablespoonfuls of allspice, 8 tablespoonfuls of white mustard seed, 2 whole peppers, 1 ounce garlic, 1 pint of good vinegar. Boil away nearly half, strain, bottle and cork tight.

Mrs. John Crouch

WALNUT PICKLE.

Select the walnuts when still green enough to be pierced by a needle. Stick a needle through each one and cover with a strong brine made of cider vinegar and salt. Leave them 3 weeks. Then take out and wipe well, pack in a jar and cover with boiling hot spiced vinegar.

TOMATO SWEET PICKLE.

Into 2 gallons of water put 1 quart of slaked lime. Put 7 pounds of green sliced tomatoes in a larger jar, cover with the lime water and let stand 24 hours. Boil together $4\frac{1}{2}$ pounds of sugar, 2 quarts of vinegar, 2 ounces of stick cinnamon and a tablespoonful each of whole cloves and allspice. Pour over the sliced tomatoes, which have been removed from the lime water and lightly rinsed. Let stand 24 hours and then boil 20 minutes.

Mrs. J. R. Countiss.

SALADS.

CHICKEN SALAD.

One grown fowl, boiled and cut fine, the same quantity of celery cut fine. Dressing: Take the yolks of 6 eggs, 1 tablespoonful of butter and 1 cupful of vinegar diluted with a small quantity of water and place on the stove in stew pan, stirring constantly until it thickens like cream. Add 1 teaspoonful of mustard, 1 teaspoonful of cayenne pepper, 1 small cupful of sugar, salt to taste. Mix chicken and celery one hour before serving with dressing. A small quantity of rich cream improves it. Pecans can be used also.

Mrs. D. A. Love.

CHICKEN SALAD.

Take the white meat of turkey or of one or more boiled chickens, a few stalks of nice celery chopped not too fine. Put in a large bowl and sprinkle with a little salt and set away to cool until you prepare the following mayonnaise: Rub the yolks of two hard boiled eggs as fine as possible and add a small teaspoonful of salt, a cupful of the finest olive oil (a drop at a time). Add a teaspoonful each of prepared mustard and white pepper, and two teaspoonfuls of white sugar. Whip the white of an egg to a froth and add to dressing. Add 1 tablespoonful of vinegar last, stirring constantly. Put the salt into the dressing carefully, using a silver fork. Then line the dish with lettuce leaves, garnish the top with whites of hard boiled eggs chopped fine.

Mrs. E. Frankel.

LOBSTER SALAD.

Chop the meat rather fine, season highly with salt and mustard, pour over a French dressing or mayonnaise well thinned with vinegar, and set away to season through. At serving time add about one-half its bulk of lettuce stalks and firm leaves broken small, mix in plenty of mayonnaise and serve in cleansed shells. Shrimp and crabs can be prepared in the same way. Celery may be added if desired.

SALMON SALAD.

Remove the bone and parts of skin from 1 can of salmon, mince very fine and add to it 1 pint of chopped white cabbage,

1 cupful of chopped pickle, 3 hard boiled eggs chopped fine. To 1 pint of boiling vinegar add salt, pepper, sugar and mustard to taste. Pour this over the salmon and cabbage and garnish the dish with curled parsley or lettuce leaves.

OYSTER SALAD.

To 2 cans of oysters, with same quantity of finely chopepd celery, use 5 hard boiled eggs, pepper and salt to taste, and a dressing made as follows: Take the yolks of 5 well beaten eggs, and a teaspoonful of butter, a little salt and pepper, teaspoonful of sugar, 2-3 cupful of vinegar, whites of 2 eggs, ½ cupful of cream if you like. Cook untll thick, cool, pour over salad and serve.

Mrs. J. H. Crouch.

CHERRY SALAD.

Select large white canned cherries and remove the seeds. Fill with pecans, walnuts or almonds. Serve with mayonnaisse or lettuce.

Mrs. R. V. Garner.

FRUIT SALAD.

Take 2 oranges, 4 apples, 1 bunch of Malaga grapes, 1 cupful of English walnuts, 1 lemon, and 1 small bunch of celery. Cut the oranges fine. Pare the apples, silce thin and cut in small pieces, squeeze the lemon uice over them immediately to prevent turning dark. Seed the grapes and cut up. After the celery has soaked in ice water cut fine. A bit of crisp lettuce will answer if the celery is not accessible. Have ready the following dressing thoroughly cooled and pour over fruit, add the walnuts just before serving: Yolks of 2 eggs, 2 tablespoonfuls sugar, 1 teaspoonful corn starch or flour, ½ teaspoonful of mustard, 2 tablespoonfuls vinegar, a pinch of cayenne pepper and a pinch of salt. Mix sugar, starch, mustard and pepper. Beat the eggs until light, then add the sugar; beat and thin with a table-spoonful of cold water, then add gradually 1½ cupfuls of boiling water, stirring constantly. When it boils add the vinegar. Cook until as thick as desired and remove; then add the salt. Strain if not perfectly smooth.

Mrs. J. R. Countiss.

TOMATO JELLY SALAD.

Put in saucepan 1 quart of canned tomatoes, 4 cloves, 4 drops of onion juice, a pinch of cayenne pepper, a pinch of salt; cook about 20 minutes. Strain over ½ box of gelatin which ha sbeen

soaked in cold water until dissolved; add to this the juice of a lemon and sweeten to taste. Strain all together, then mould in individual cups. Serve when cold on lettuce with mayonnaise dressing.

Mrs. T. S. Meek.

TOMATO AND CUCUMBER SALAD.

Take as many firm tomatoes as there are to be covers. Peel and remove hearts and set on the ice to cool. Pare cucumbers, chop fine and mix with tomato hearts. Put French dressing or mayonnaise over the mixture and fill tomato cups. Serve each on a crisp lettuce leaf.

French Dressing.—Mix in a cup 1 teaspoonful of salt, 3 tablespoonfuls of oil and 1 tablespoonful of vinegar or lemon juice. Beat hard with a fork or egg beater and use at once.

AMERICAN BEAUTY SALAD.

Put slices of tart apples, oranges, pineapples and celery in after dinner coffee cups. Fill with sour lemon jelly, colored red. When perfectly firm turn out on lettuce leaves. Press half a blanched English walnut on top of each and served with a spoonful of stiff mayonnaise made with plenty of whipped cream

Mrs. Fred M. Broughre.

MAYONNAISE DRESSING.

Chill thoroughly a soup plate, a silver fork, the yolk of an egg, a cupful of olive oil and a tablespoonful of strained lemon juice. Add $\frac{1}{4}$ teaspoonful of salt to the egg yolk and stir on the plate until thick, first wiping off any moisture that may collect on the cold plate. Add a few drops of oil at a time, and occasionally a little lemon juice, until the mass is thick, smooth and shining, after which the oil may be added by the teaspoonful, alternating with a few drops of lemon juice until all is used. If more salt is desired, dissolve it in lemon juice. This makes a very thick mayonnaise, which may be thinned with lemon juice, vinegar, cream, milk or ice water, as desired. If the mayonnaise should curdle, add a fresh yolk of egg, thoroughly chilled, and beat until smooth and thick.

FROZEN STUFFED TOMATOES.

Cut the tops from 12 tomatoes and scrape out all the meat. Mash fine, mix with salt and pepper and the juice of a lemon and freeze. Fill the tomato cups, which have been kept on ice,

with the frozen mixture, and pour a tablespoonful of very cold mayonnaise dressing over each.

Mrs. W. T. Burt.

WALDORF SALAD.

To two cupfuls of sliced pineapple add 1 cupful chopped naise. If apples are insipid add a tablespoonful lemon juice. celery and $\frac{1}{2}$ cupful pecan meats. Serve on lettuce with mayon- 1 teaspoonful o fsugar and a little salt.

LEMON JELLY SALAD.

Soak 12-3 tablespoonfuls granulated gelatine in 1-3 cupful cold water a few minutes. Then add $2\frac{1}{2}$ cupfuls boiling water, 1 cupful sugar and $\frac{1}{2}$ cupful lemon juice. Strain adn chill until it begins to thicken, then add 1 green pepper cut fine, 1-3 cupful stuffed olives sliced and $\frac{1}{4}$ cupful English walnut meats. Put in mold and serve with lettuce and mayonnaise.

M. S. Turner.

FROZEN FRUIT SALAD.

One cupful chopped pineapple, 1 cupful orange pulp free from skin, 1 cupful chopped celery, 1 cupful sliced banana, 1 cupful mayonnaise, $\frac{1}{2}$ cupful Maraschino cherries. Drain fruit in a colander, then mix in the mayonnaise and put the salad in a quart mold, filling very full and pressing it in closely. Pack in salt and ice until frozen, usually about 3 hours.

Mrs. J. D. Barbee.

QUICK MAYONNAISE.

Two tablespoonfuls lemon juice, $\frac{3}{4}$ teaspoonful salt, 1 whole egg or yolks or 2, 2 cupfuls ol ive oil. Put lemon juice, salt. egg and 5 teaspoonfuls of oil in a small deep bowl and beat with a Dover egg beater tfl thoroughly mixed. Add the rest of the oil 2 or 3 tablespoonfuls at a time, beating well between each addition. In this way a pint of mayonnaise can be made in two or three minutes. Have all ingredients cold.

Mrs. J. D. Barbee.

SANDWICHES

NUT AND CHEESE SANDWICHES.

One pound grated cheese, 1 pound chopped nuts. Mix together with salad dressing, season highly with cayenne pepper, spread between thin slices of bread.

LETTUCE SANDWICHES.

Chop fine the crisp inner leaves of a head of lettuce. Mix thoroughly with mayonnaise, to which is added several drops of tobasco sauce.

Miss Innes Starling.

PEANUT SANDWICHES.

Roll or grind freshly roasted peanuts very fine, and mix with mayonnaise to spread smoothly over thin slices of bread or crackers.

Miss Susan McCutchen.

SARDINE SANDWICHES.

One can sardines without oil, chopped fine, mixed with 1 cup mayonnaise and spread between slices of unbuttered bread.

Mrs. W. E. Hunt.

CHEESE AND OLIVE SANDWICHES.

Two tablespoonfuls Imperial cheese, or cream cheese, rubbed soft and smooth, 12 pimento olives, chopped fine. Mix with mayonnaise and spread between thin slices of bread. Cut off crusts and trim into attractive shapes. Wrap in a damp napkin and keep in cool place till ready to serve.

Mrs. J. D. Barbee Jr.

GREEN PEPPER SANDWICHES.

Remove seeds and soak for two hours in cold water. Chop fine, moisten with French dressing. Spread between thin slices of bread or crackers.

Miss Innes Starling.

EGG SANDWICHES.

Boil fresh eggs hard, remove the yolk from the whites, mash the yolks while hot with salt, pepper, finely chopped pickle, and add butter enough to make a smooth paste. Spread this

on buttered slices of bread, then chop the whites of the eggs fine and scatter over the paste, and put another slice of bread on top.

Mrs. R. S. Toombs.

EGG AND OLIVE SANDWICHES.

Three hard boiled eggs and about 20 small pimento olives. Chop fine and mix with stiff mayonnaise.

Mrs. A. Keator.

CUCUMBER SANDWICHES.

Mince 2 good sized cucumbers fine, add a little onion juice a pinch of red pepper, salt to taste, and mayonnaise to make right consistency.

Mrs. May Southworth.

HAM SANDWICHES.

Chop lean ham fine, mix with mayonnaise and season with red pepper and a little celery cut very fine.

Mrs. S. P. Traigg.

CHEESE SANDWICHES.

One pound of cheese, 1 teacup of cream or new milk, yolks of 2 eggs, a pinch of salt, red pepper and small piece of butter. Beat the yolks of eggs, stir in milk, with butter, pepper and salt, and a small quantity of Worcestershire sauce. Melt the cheese in double boiler, or in pan of hot water; when this is done pour in the milk, eggs, etc., and stir until it is thick enough to spread on bread when cold. The sandwiches are improved by a crisp lettuce leaf on which is spread either French dressing or mayonnaise.

Mrs. Mamie Haycraft.

RIBBON SANDWICHES.

Take a large thin slice of bread and spread with mayonnaise dressing, then a layer of ground or potted ham, another slice of bread with the mayonnaise, a layer of chopped pepper, another slice of bread with the mayonnaise, a layer of grated cheese, then another slice of bread. Cut into thin sandwiches.

Mrs. Lee Sims.

TONGUE SANDWICHES.

Spread each slice of bread with mayonnaise dressing, and put a thin slice of cooked tongue with a thin crisp slice of breakfast bacon between.

DEVILED HAM SANDWICHES.

Use 2-3 lean boiled ham to 1-3 of fat, and pass twice through meat chopper till perfectly smooth. Make this into a paste by mixing with melted butter and yellow custard pickle juice. Put in a Mason jar and keep in cool place. Spread between thin slices of light bread for school lunches.

Mrs. Edmund Taylor.

SOUP.

The best pot for soup making is a porcelain lined kettle, with a close fitting top. Stock is prepared by extracting the juices from meat by slow boiling. Allow 1 quart of water to 1 pound of meat and bone and cook slowly for 4 or 5 hours, first having the meat cut in pieces and cracked the bones. Add a little salt and pepper and strain through a napkin into a stone jar. When cold the fat may be removed in a cake and the stock will be a clear jelly if plenty of bones have been used. Various soups may be made of this by the addition of water, seasonings or vegetables. Vegetables should be partly cooked before adding to the stock, as much boiling injures the flavor. Sweet herbs for flavoring 1 gallon of soup are a spray of parsley, a sprig of thyme, a sprig of summer savory, a sage leaf and a bay leaf. Celery is an addition to soup and coarse stalks and leaves, unsuitable for anything else, may be used. Oatmeal, barley and rice are all good for thickening.

NOODLES.

Beat 1 egg with pinch of salt, work in all the flour it will take up. Roll very thin, dry a few minutes, then roll up and slice in narrow strips. Drop in boiling soup for 1' minutes to cook.

CREAM ASPARAGUS SOUP.

Boil 1 bunch of asparagus until tender in just enough water boiling milk, $\frac{1}{2}$ cupful of fine cracker crumbs, 2 tablespoonfuls to cover it, or heat 1 can of asparagus. Add 1 quart of rich of butter, salt and pepper to taste.

PUREE OF NAVY BEANS.

Soak 1 cupful of navy beans in cold water over night. The next day cook until very soft and rub through a colander. Bring a quart of milk to the boiling point, add the beans, and let boil up once. Put in 2 tablespoonfuls of butter, a little salt and pepper, and strain into a hot tureen.

VEGETABLE SOUP.

Two pounds beef or soup bone, 3 pints water; cook slowly for 2 hours. Then add 1 quart sliced tomatoes, 1 pint corn, 1

pint sliced okra, 1 pint sliced potatoes, 1 onion chopped fine, 1 cupful each of chopped celery, carrot and turnip, if in season; if not, use cabbage, parsley and any aromatic herbs convenient salt and pepper to taste. Boil 2 hours longer, or until vegetables are very soft. Rub through a colander, skim all grease from top and serve very hot, with crackers or croutons. If the soup is too thick add boiling water, or milk, until of desired consistency.

Mrs. J. D. Barbee Jr.

TOMATO SOUP.

One quart can of tomatoes, 2 tablespoonfuls of flour, 1 tablespoonful of butter, 1 tablespoonful of sugar, a pinch of red pepper. To the tomatoes add 1 pint of boiling water (or soup stock, if preferred) and let come to a boil. Rub flour, butter and a little of the tomatoes together, until smooth; add the sugar, salt and pepper, and mix well and stir into the boiling mixture and let boil slowly a few minutes. Strain through a sieve fine enough to retain the seed. Butter slices of stale bread, brown; mince, and serve with the soup.

Mrs. W. O. Weathersby.

BOULLION.

Two pounds of lean ham, 2 pounds of veal, an old chicken. Cover with cold water and boil very slowly until meat is tender. Remove every particle of scum, and let stand all night. Remove fat from stock, and add the following vegetables: One head of celery, a sprig of parsley, 1 turnip, 3 carrots, 2 onions, $\frac{1}{2}$ teaspoonful pepper, 4 cloves, a few tomatoes and a bunch of sweet herbs. The vegetables must be sliced very thin. Boil 1 hour, strain and add salt. The yolks of 4 eggs, well beaten, are sufficient for 3 quarts of bouillon. A few drops of cold water should be added to the eggs, pour in boiling bouillon; strain and serve in cups.

Mrs. John H. Moore.

VEGETABLES.

Vegetables should be put in hot water when set on the stove to cook and the water should boil constantly until they are done. Peas, asparagus and all delicate flavored vegetables should be only covered with water, but those with a strong flavor, such as onions or cabbage, should be cooked with a generous quantity of water. Cook green vegetables with the cover partially off the saucepan. Observe the time for cooking that all vegetables for a meal may be ready about the same time. Over cooking is as injurious to the flavor of vegetables as not cooking enough.

ASPARAGUS.

Tie the asparagus stalks with heads all one way and trim to an even length. Boil in salted water 30 minutes. Remove the strings, lay the stalks carefully in dish and pour drawn butter sauce over it, or serve on toast with a cream dressing. Canned asparagus needs only to be heated, not cooked.

BOSTON BAKED BEANS.

Wash 1 pint of navy beans and soak over night. In the morning put in cold water and bring slowly to the boiling point. Drain and put beans in bean pot, with 2 or 3 slices of salt pork. 1 tablespoonful of molasses, 1 teaspoonful of salt and a small pod of red pepper. Cover with hot water and bake covered all day adding hot water when necessary.

BUTTER BEANS.

Put in boiling salted water and cook until tender. Drain and season with butter, pepper and cream. Dried beans should be soaked over night and cooked slowly in covered sauce pan, at least 2 hours.

BOILED CABBAGE.

For medium sized cabbage use $\frac{1}{2}$ pound salt pork, which should be put on stove to cook an hour before the cabbage is added. Wash and slice the cabbage and put in the pot with the boiling meat. It may be cooked from $\frac{3}{4}$ to 2 hours, according to taste, but is more digestible when cooked the shorter time.

BAKED CABBAGE.

Chop cold boiled cabbage fine and mix with $\frac{1}{4}$ as much bread crumbs, 1 egg, a tablespoonful of butter, pepper and salt. Put in a shallow baking dish, cover with sweet milk, grate a little nutmeg on top and bake until brown.

BAKED GUMBO.

Put alternate layers of sliced tomatoes and okra in a baking dish, add a few slices of green pepper and onion, season with black pepper, salt and butter. Bake until vegetables are done then sprinkle with bread crumbs and return to oven until brown.

CAULIFLOWER.

Pick off all leaves, wash well, tie up in a thin cloth and boil in salted water mixed with milk, until tender. An hour is usually sufficient. Season the cauliflower with a cupful of cream or cream dressing.

CELERY.

Wash celery with a small vegetable brush, and place in cold water 1 or 2 hours before serving.

STEWED CELERY.

Cut celery in small pieces, cover with boiling water, and cook until tender. When done drain off the water, add milk or cream, butter, and a little flour mixed with cold water to thicken. Serve very hot.

BOILED CORN.

Select very tender corn for boiling. Pull off the husks and remove the silk with small vegetable brush. Boil in water without salt 20 or 30 minutes and serve on the cob, or cut off and season with salt and butter.

CORN PUDDING.

Use tender corn. Draw a sharp knife through the grains and scrape. To 1 pint of pulp add 1 quart of milk, 2 eggs and 1 tablespoonful of butter melted. Put in a baking dish and set in a moderately hot oven, stirring occasionally until it begins to thicken. Then add 1 teaspoonful of salt and bake until a light brown. Time $1\frac{1}{2}$ hours.

FRIED CORN.

Cut and scrape 6 ears of corn. Fry a generous slice of salt pork in a skillet and add the corn mixed with 1 cupful of water, unless it is very young and juicy corn. Cook slowly, stirring occasionally until thick and beginning to brown. Then allow a light brown crust to form at the bottom and turn into dish. Add salt to taste.

FRIED EGGPLANT.

Cut in cross sections $\frac{1}{2}$ inch thick. Boil 5 minutes in salted water, dip in egg and then in cracker crumbs or in fritter batter, and fry brown on both sides.

GREEN PEAS.

Cover with boiling salted water and cook 20 or 30 minutes. Season with cream or milk and butter. Peas are particularly good cooked in a steamer without water. They require about 45 minutes for cooking.

LYE HOMINY.

Cover wood ashes with water and leave until the lye is strong enough to eat a feather. Drain and pour over good sound corn which has been soaked in cold water over night. Boil until the hull is sipping off the corn and eyes are coming out. Then throw into cold water and wash thoroughly, rubbing off all the hulls. After washing, put corn in large pot with an abundance of water and boil slowly for several hours until soft and tender. To serve, fry in butter or stew in milk until soft enough to mash, and season with butter and salt.

MACARONI ITALIANA.

Chop a piece of salt pork the size of an egg, very fine; fry out and add 2 tablespoonfuls of olive oil and 1 tablespoonful of butter. Then put in a medium sized onion and a little of every thing in a soup bunch, all cut very fine. Stir constantly while frying, and in a few minutes put in 2 pounds of rump beef and cook 30 minutes, constantly turning until brown. Then add 1 pint of tomatoes chopped fine, with their liquors and 1 cupful dried mushrooms, which have been washed very clean and soaked in water on the stove until tender. Also add 1 pod of garlic cut fine, sufficient water to make 3 large cupfuls of sauce and

salt and pepper to taste. Cook slowly 2 hours longer and take out the meat. Put 2 pounds of the best Italian macaroni in boiling salted water, and cook about 20 minutes. Drain in colander and place on a flat platter in layers, alternating with grated cheese and the cooked sauce, using a thick layer of sauce for the last.

Mrs. William Crump.

ITALIAN SPAGHETTI.

Cut up 1 chicken, roll each piece in flour, and fry in hot fat. When brown, take it out, and put in a kettle with 2 quarts of boiling water. Now, in the same fat, fry 2 or 3 large finely chopped onion and one garlic clove. When done add to this 1 can of chopped mushrooms and 1 quart can of tomatoes, cook all together, and then add it to the boiling chicken, with a handful of chopped parsley, red pepper and salt. Let all stew slowly about 4 hours or until thick. Have ready 1 pound of spaghetti, boiled for 1 hour in slightly salted water. Serve on hot platter, and pour over it the chicken stew. Sprinkle grated Edam cheese over the top.

Mrs. J. E. Aiken.

OKRA.

Wash young okra, cut off the stem end and boil gently for 1 hour in granite sauce pan with a piece of salt pork or bacon. Drain and season with melted butter, salt and pepper.

STEWED ONIONS.

Select small onions, peel smoothly, and put in cold water for an hour. Then boil in salted water for 30 minutes, drain off water and cover with hot milk, and season with salt and pepper. Simmer gently until very tender, but do not let them lose their shape.

STEWED OYSTER PLANT.

Scrape and throw into cold water. Cut in ½-inch pieces and cook in boiling salted water until tender. Drain off the water. Add a cupful of milk mixed smoothly with a tablespoonful of flour, a little butter, pepper and salt. Simmer a few minutes and serve.

STEWED PARSNIPS.

Peel and slice the parsnips and stew in covered vessel until tender with thin slices of salt pork; salt and pepper to taste.

STUFFED PEPPERS.

Remove the inside of 6 bell peppers and soak the hulls in salt and water. Chop fine 1 good slice of ham, or any other meat. Add ½ dozen crackers(after soaking them), ½ teaspoonful of cayenne pepper, the same amount of chili pepper, 1 small onion, small piece of garlic. Mix well, add a little butter, stuff the peppers and bake.

Mrs. Louisa Meisner.

CHILI STEW.

Heat 1 heaping tablespoonful of lard, add 2 sliced onions, brown with 1 tablespoonful of flour; then add 1 quart can of tomatoes and 1 quart can of okra, 1 teaspoonful of soda, 1 tablespoonful of sugar, salt and pepper to taste; small amount of garlic, then add, ½ hour before serving, tablespoonful of chili pepper.

Mrs. Fred Meisner.

BOILED POTATOES.

Wash potatoes, and if new scrape. Throw into cold water 1½ hours. Boil 20 or 30 minutes, slip off the skins, and season with butter, salt and pepper. Potatoes lose flavor and nutriment if peeled before cooking.

BAKED POTATOES.

Wash and wipe potatoes of the same size. Bake in a hot oven from 45 to 60 minutes, according to size. When soft, fold in a cloth and press until the skin cracks, and serve at once.

POTATOES AU GRATIN.

Hash 8 cold boiled potatoes and place in a baking dish in which they are to be served. Sprinkle each layer of potatoes with grated cheese (Parmesan preferred), cover with grated bread crumbs and bits of butter, add small quantity of milk, and bake brown.

Mrs. H. E. Wetherbee.

POTATOES O'BRIEN.

Boil 1 dozen potatoes in their jackets. Peel and cut into small dice. Cut in small pieces 2 large onions, 3 or 4 red peppers, 3 or 4 green peppers, and fry until tender. Fry the potatoes separately, and then mix. Salt to taste.

CREAMED IRISH POTATOES.

Soak 3 potatoes in cold water ½ hour. Pare and cover with

cold water and let boil. When they have boiled 5 minutes change the water, having it boiling this time. Cook until tender. Drain off all the water and shake the potatoes hard, beating them against the sides of the vessel. Then mash fine with a potato masher and add $\frac{1}{2}$ cupful of heated milk, pepper and salt, and beat with a spoon until very light. Drop by spoonfuls into a hot dish and serve at once. Mrs. J. R. Countiss.

KENTUCKY POTATOES.

Pare potatoes and slice thin, put in a pan with pieces of salt pork. Season with salt and pepper and cover with boiling water and milk. Bake in a hot oven.

POTATO PUFFS.

Mix 1 cupful of cold mashed potatoes with 1 egg. Shape and fry in hot lard.

SARATOGA POTATOES.

Pare potatoes and slice thin with a slaw cutter or sharp knife. Place in ice water an hour and then wipe dry. Drop at once into hot lard, keeping the slices from touching with a spoon or ladle. Skim out as soon as they are a light yellow and drain on paper. Sprinkle with salt and heat before serving.

RICE.

Wash rice until the water is clear, rubbing well with the hands. To 1 cupful of rice add 2 cupfuls of boiling water. Boil 10 minutes, add $\frac{1}{2}$ teaspoonful of salt, and boil 5 minutes more. If water has not evaporated, uncover and set where rice can dry. Rice should not be stirred while cooking, and the addition of milk to the water in which it is boiled makes it white.

SPINACH.

Wash spinach very clean, and cover with cold water to freshen it. Cook uncovered in a granite sauce pan, with a very little water for 15 minutes. Turn into a colander, drain and chop fine. Season highly with butter, salt and pepper. Heat very hot and garnish with slices of hard boiled eggs.

SQUASH.

If hard, peel and remove the seeds. If young, merely slice. Boil until tender, drain, mash and season with a tablespoonful of

butter, $\frac{1}{2}$ cupful of milk, salt and pepper, and cook a little longer.

Mrs. E. H. Taylor.

SQUASH FRITTERS.

Boil until tender, mash and mix with fritter batter. Fry in small cakes.

Mrs. John Hall.

SUGARED SWEET POTATOES.

Peel and slice enough sweet potatoes to fill a 2-quart baking dish. Add 1 cupful of sugar and hot water to cover, and boil until they begin to get tender. Then sprinkle over the top $\frac{1}{2}$ cupful of sugar, dot with bits of butter, and bake until the syrup is thick and potatoes a light brown on top.

SWEET POTATOES IN CASES.

Wash and bake 6 sweet potatoes. When done wrap each one in a cloth and twist gently, pressing from the ends. Cut a small opening in the top of each, and scoop out the entire contents; mash fine in a sauce pan over the fire, adding 2 tablespoonfuls of butter; sweeten to taste; mix well, and if very stiff add more butter, or, better still, fold in some whipped cream. Refill the skins; cover with meringue and set into the stove until slightly browned.

Mrs. J. R. Countiss.

BOILED TOMATOES.

Slice large, smooth tomatoes about $\frac{1}{4}$ -inch thick, having baking pan very hot and slightly greased with lard. Put in the tomato slices and turn very rapidly, as they scorch easily. Serve very hot with melted butter, seasoned with salt and pepper and a dash of vinegar or this sauce: Melt 2 tablespoonfuls of butter and 2 of sugar, with the juice from the tomatoes, and pour over the broiled tomatoes.

STUFFED TOMATOES.

Cut a slice from the stem end of 6 tomatoes and remove the inside. Into a skillet put 2 tablespoonfuls of butter or 2 slices of minced bacon or ham. Fry until crisp, add 1 large onion chopped, and after cooking a few minutes put in the pieces of tomato and 1 cupful each of cracker and corn bread crumbs. Season highly with pepper and salt and more tomato, if needed. Cook until thick, stuff tomato shells and bake until brown.

BAKED EGGPLANT.

Cut up and peel an eggplant and stew in water to cover until tender. Drain and mash well. Fry one tablespoonful of chopped onion in 2 tablespoonfuls of butter until tender, add 2 tablespoonfuls canned tomato, $\frac{1}{2}$ cup cracker crumbs and the eggplant. Cook a few minutes, season highly with salt and pepper, put in a baking dish, cover with crumbs and brown.

HOUSEHOLD HINTS.

Preparations for cleaning woolens, carpets, etc.: Take one tablespoonful of white castile soap, shaved fine; 1 tablespoonful of powdered saltpeter, 3 tablespoonfuls of aqua ammonia, 1 quart of rain water. Shake the mixture thoroughly and set aside until all is dissolved. Apply with a stiff brush.

Mrs. Robert Kemp.

An excellent soap for cleaning carpets:

Use 4 ounces of borax, 4 ounces of sal soda, $\frac{1}{2}$ pint of alcohol, 1 bar ivory soap, $\frac{1}{2}$ gallon rain water. Shave the soap in the water. Heat until dissolved, then add the soda, borax and alcohol.

Mrs. E. A. Stacy.

To clean much soiled matting apply a strong solution of oxalic acid with a scrubbing brush, and wash thoroughly with clean water to prevent the acid from eating away the matting. Panama hats may be cleaned in the same way, drying them in the sun, and then rubbing freely with carbonate of magnesia to whiten. Brush well before using.

Clean soiled wall paper with bread made as follows: One quart of flour, 1 heaping tablespoonful each of salt and soda, 3 tablespoonfuls of ammonia, 1 pint of rain water. Mix and steam $\frac{1}{2}$ hour in a greased pan. Cut in pieces to handle while still hot and knead thoroughly. Keep in an air-tight box.

To dry clean light colored wool and silk garments, laces and plumes, rub freely with carbonate of magnesia, tie up in a cotton bag and leave until ready for use. Shake frequently and brush thoroughly.

Wash white kid gloves and woolen garments in gasoline, rinse in clean gasoline, and dry gloves on the hands. White soap may be rubbed on very badly oiled spots to advantage.

Mildew is best removed from white garments by dipping the goods into a weak solution of chloride of lime, then placing the garment in the sun for a few minutes, after which rinse thoroughly. A heaping teaspoonful of lime to a quart of water is about the right proportion.

To set delicate colors soak garment over night in equal parts of gasoline and cold water, to which has been added $\frac{1}{2}$ teacupful of salt.

To clean furs and to prevent moths wash in gasoline, dry and brush smooth, fold neatly and sew up in a cotton bag before putting away for the summer.

To remove grass stains saturate garment with kerosene, roll up a few minutes, and wash in hot water with plenty of soap.

To remove fruit stains from table linen pour boiling water on it before using soap.

To remove fresh paint from garments rub well with ammonia or turpentine before washing.

Clean white enamel paint with Bon Ami or household ammonia diluted with water.

Use very coarse salt for cleaning porcelain lined cooking vessels.

Make a broom cover for walls or hardwood floors of heavy outing or canton flannel, fuzzy side out, round the corners of the bag, insert a double ruffle at the bottom and use a draw string at the top.

To prevent floor rugs from curling up at the corners sew two 6-inch strips of featherbone on the wrong side at right angles to each other.

For a sudden attack of croup apply a towel wrung out of very cold water to the throat, putting a dry cloth on the outside. Repeat until breathing is regular and then remove the compress to prevent catching cold.

Vaseline and pure kerosene taken internally are excellent remedies for croup.

For burns apply frequently a lotion made from equal parts of linseed oil and lime water. It is called oil of carron.

Soda moistened with water is also excellent for burns, insect stings and poison ivy.

Ammonia applied to a bee or wasp sting will prevent swelling.

Vinegar applied at once to a burn will prevent blistering.

One teaspoonful of molasses warmed and poured into the ear will relieve earache.

Pineapple juice is most excellent in whooping cough.

In cooking gooseberries use a small quantity of soda to counteract acidity.

Rose cuttings may be set out in October. Turn a glass jar over them during the winter months, and they will take root and make good plants by spring. Avoid transplanting.

Sweet peas do best when planted in rows running north and south. They should be irrigated, not sprinkled.

Nitrate of soda made into a solution of 1 tablespoonful to a quart of water, and used for watering plants in the early spring, will stimulate roses and violets to bloom profusely.

Spray flowers with a weak solution of tobacco juice to destroy pests.

To extract a splinter fill a bottle nearly full of very hot water, place the injured part over the mouth of the bottle and press it slightly. The suction thus produced will bring the splinter to the surface.

A SALVE FOR ECZEMA AND OTHER SORES.

Take $\frac{1}{2}$ ounce of red precipitate, $\frac{1}{2}$ ounce of white precipitate (pulverized and mixed well), 2 drams of oil of cloves, 2 drams of balsm peru, and $\frac{1}{2}$ pound of mutton tallow. Melt the tallow, mix with other ingredients and stir until cool. Apply very little on sores once or twice a day.

Clean silver with prepared chalk moistened with ammonia.

Clean white canvas shoes with prepared chalk and household ammonia.

Pour boiling water on a piece of red cheese cloth and weaken the solution until it is pink. Use this instead of blueing to preserve the color of solid pink lawns, gingham, etc.

SALTED ALMONDS.

Shell almonds and cover with boiling water for 5 minutes throw into cold water and the skins can be easily removed. Spread out on a pan and bake in a slow oven, stirring frequently. When brown add a lump of butter, sprinkle with salt and stir until coated. Turn on a cloth until cool. Wipe off grease, and salt before using.

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